BUITENGEWONE

OFFISIËLE KOERANT

VAN SUIDWES-AFRIKA.

OFFICIAL GAZETTE

EXTRAORDINARY
OF SOUTH WEST AFRICA.

UITGAWE OP GESAG. *PUBLISHED BY AUTHORITY.*

10c **Dinsdag, 10 Desember 1968** **WINDHOEK** **Tuesday, 10 December 1968** **No. 2949**

INHOUD **CONTENTS** *Bladsy/Page*

GOEWERMENTSKENNISGEWING:

No. 195 Regulasies Betreffende die Standaarde van Voedings-, Genees- en Ontsmettingsmiddels 1968 1933

GOVERNMENT NOTICE:

Regulations Relating to the Standards of Food, Drugs and Disinfectants, 1968 1933

Goewermentskennisgewing.

Die volgende Goewermentskennisgewing word vir algemene inligting gepubliseer.

J. J. KLOPPER,
Sekretaris van Suidwes-Afrika.

Kantoor van die Administrateur,
Windhoek.

No. 195.] [10 Desember 1968

Dit behaag die Administrateur om kragtens en ingevolge die bevoegdheid hom verleen by artikels 13 en 42 van die Ordonnansie op Voedings-, Genees- en Ontsmettingsmiddels 1952 (Ordonnansie 36 van 1952) die volgende regulasies ter vervanging van dié afgekondig by Goewermentskennisgewing 103 van 8 Mei 1956 dwarsdeur die Gebied Suidwes-Afrika toe te pas.

Government Notice.

The following Government Notice is published for general information.

J. J. KLOPPER,
Secretary for South West Africa.

Administrator's Office,
Windhoek.

No. 195.] [10 December 1968

The Administrator has been pleased under and by virtue of the powers vested in him by sections 13 and 42 of the Food, Drugs and Disinfectants Ordinance, 1952 (Ordinance 36 of 1952) to apply the following regulations throughout the Territory of South West Africa in substitution for those promulgated under Government Notice 103 of 8 May 1956.

REGULASIES BETREFFENDE DIE STANDAARDE VAN VOEDINGS-, GENEES- EN ONTSMETTINGSMIDDELS.

INHOUD.

Regulasie:		*Bladsy:*
1.	Algemeen	1936
2.	Etiketering	1936
3.	Verbod op Ongesonde of Giftige Stowwe in Voedsel	1938
4.	Verbod op Artikels, Middels of Toestelle wat vir Vervalsing gebruik kan word	1940
5.	Bederfwerende Middels in Voedsel	1940
6.	Kleursel, Geursel, Verdikkinge en Kunsmatige Versoetende Stowwe in Voedsel	1942
7.	Melk en Melkprodukte	1944
8.	Room	1946
9.	Botter, Margarien en Ghee	1946
10.	Kaas	1947
11.	Roomys en Roomysprodukte	1948
12.	Graansoorte	1948
13.	Bakpoeier en ander Suurdeegstowwe	1950
14.	Vleis, Vis en Preparate daarvan: Eetbare Vet en Eetbare Olies: Minerale Olie	1950
15.	Tee	1955
16.	Koffie, Koffiemengsel en Koffiepreparate	1955
17.	Sigorei	1956
18.	Kakao en Sjokolade	1956
19.	Vla- en Poedingpoeier	1957
20.	Kerriepoeier, Borriesamestellings en Rissiepoeier	1957
21.	Gemmer	1957
22.	Mostert	1957
23.	Peper	1957
24.	Naeltjies en ander Speserye	1958
25.	Souse en Blatjangs	1958

REGULATIONS RELATING TO THE STANDARDS OF FOOD, DRUGS AND DISINFECTANTS.

INDEX.

Regulation:		*Page:*
1.	General	1936
2.	Labelling	1936
3.	Prohibition of Unwholesome or Poisonous Substances in Food	1938
4.	Prohibition of Articles, Devices or Appliances used for Purposes of Adulteration	1940
5.	Preservatives in Food	1940
6.	Colouring, Flavouring, Thickening and Artificial Sweetening Substances in Food	1942
7.	Milk and Milk Products	1944
8.	Cream	1946
9.	Butter, Margarine and Ghee	1946
10.	Cheese	1947
11.	Ice-cream and Ice-cream Products	1948
12.	Cereals	1948
13.	Baking Powder and other Leavening Substances	1950
14.	Meat, Fish and their Preparations: Edible Fats and Edible Oils: Mineral Oil	1950
15.	Tea	1955
16.	Coffee, Coffee Mixtures and Preparations of Coffee	1955
17.	Chicory	1956
18.	Cocoa and Chocolate	1956
19.	Custard Powder and Pudding Powder	1957
20.	Curry Powder, Borrie Compound and Chillie Powder	1957
21.	Ginger	1957
22.	Mustard	1957
23.	Pepper	1957
24.	Cloves and other Spices	1958
25.	Sauces and Chutneys	1958

26. Konfyt, Konserf, Marmalade, Vrugtejellies, ens. 1958

27. Suiker, Suikergoed, Dekstrose en Versiersuiker 1962

28. Vrugtesappe, Verdunde Vrugtesappe, Versoete Verdunde Vrugtesappe, Gekonsentreerde Vrugtesappe, Vrugte Purees en Vrugte Nektars: Vrugtestrope, Vrugtedranke, „Crushes" en Kwaste: Gegeurde Dranke: Deurlugte- of Mineraalwaters: Groentesappe 1963

29. Bederfbare Artikels 1966

30. Bederfwerende Middels wat Inspekteurs moet gebruik 1966

31. Geneesmiddels en Hollandse Medisyne . . 1967

32. Ontsmettingsmiddels 1970

33. Kougom 1970

34. Tabak, Sigare, Sigarette en Snuif . . . 1970

35. Salwe, Smeergoed en Poeiers: Tandepasta, Tandepoeiers en Mondspoelmiddels . . . 1970

36. Seep 1971

37. Pligte van Analiste, Patoloë en Inspekteurs 1971

38. Registrasie van Algemene Waarborg . . 1972

39. Vitamines 1972

40. Heuning 1972

41. Sout 1972

41*bis*. Asyn 1973

42. Fungus-Geproduseerde Toksiene 1975

43. Eetbare Gelatien 1975

44. Beskerming van Voedsel 1976

45. Strafbepalings 1977

26. Jam, Conserve, Marmalade, Fruit-Jelly, etc. 1958

27. Sugar, Confectionery, Dextrose and Icing Sugar 1962

28. Fruit Juices, Diluted Fruit Juices, Sweetened Diluted Fruit Juices, Concentrated Fruit Juices, Fruit Purees and Fruit Nectars, Fruit Syrups, Cordials, Crushes and Squashes, Flavoured Beverages or Drinks, Aerated or Mineral Waters, Vegetable Juices . . . 1963

29. Perishable Articles 1966

30. Preservatives to be used by Inspectors . . 1966

31. Drugs and Dutch Medicines 1967

32. Disinfectants 1970

33. Chewing-Gum 1970

34. Tobacco, Cigars, Cigarettes and Snuff . . 1970

35. Ointments, Creams and Powders; Toothpaste, Tooth Powders and Mouth Washes . . . 1970

36. Soap 1971

37. Duties of Analysts, Pathologists and Inspectors 1971

38. Registration of General Warranty . . . 1972

39. Vitamins 1972

40. Honey 1972

41. Salt 1972

41*bis*. Vinegar 1973

42. Fungus Produced Toxines 1975

43. Edible Gelatine 1975

44. Protection of Foodstuffs 1976

45. Penalties 1977

REGULASIES OP VOEDINGS-, GENEES- EN ONTSMETTINGSMIDDELS.

ALGEMEEN.

1. In hierdie regulasies, tensy dit strydig is met die sinsverband of tensy daar anders bepaal word —

(a) het woorde en uitdrukkings wat by artikel 44 van die ordonnansie bepaal word, onderskeidelik die betekenis wat daar aan elk in daardie artikel gegee word;

(b) beteken dele, verhoudings en persentasies dele, verhoudings en persentasies *per gewig;*

(c) moet letters wat op etikette gebruik moet word, duidelik wees en die onderstaande drukkersmate nakom:

REGULATIONS ON FOOD, DRUGS AND DISINFECTANTS.

GENERAL.

1. In these regulations, unless inconsistent with the context or otherwise specified —

(a) words and expressions defined in section 44 of the ordinance have the respective meanings assigned to them in that section;

(b) parts, proportions or percentages mean parts, proportions or percentages by *weight*;

(c) letters required to be used on labels shall be plain letters with points of face measurement as follows:—

	Example. *Voorbeeld.*	Referred to in these Regulations as: *In hierdie Regulasie genoem:*
48 points (*punte*)	CREAM	Type (*Drukletter*) A.
30 points (*punte*)	COCOA	Type (*Drukletter*) B.
24 points (*punte*)	COFFEE	Type (*Drukletter*) C.
18 points (*punte*)	CRYSTALLIZED	Type (*Drukletter*) D.
12 points (*punte*)	PRESERVATIVE	Type (*Drukletter*) E.
10 points (*punte*)	UNSWEETENED	Type (*Drukletter*) F.
8 points (*punte*)	MARMELADE	Type (*Drukletter*) G.
6 points (*punte*)	CONFECTIONERY	Type (*Drukletter*) H.

OPSKRIFTE.

2. (1) Behoudens die bepalings van artikel 9 van die ordonnansie moet elke houer waarin daar voedingstowwe of geneesmiddele of ander artikels is, (uitgesonderd die artikels vrygestel by subregulasie (7) hiervan) wat ingevolge artikel 36 van die ordonnansie in die *Offisiële Koerant* bekend gemaak is, en wat ter verkoop bedoel is, 'n etiket dra waarop die volgende besonderhede staan —

(a) die naam of „handelsnaam" van die artikel daarbinne;

(b) die naam en sakeadres van die vervaardiger of produsent of invoerder of die persoon deur of namens wie die artikel in die houer gesit is;

LABELLING.

2. (1) Subject to the provisions of section 9 of the ordinance every package containing any food or drug or other article gazetted in terms of section 36 of the ordinance, which is intended for sale, other than the articles exempted under subregulation (7) hereof, shall bear a label stating the following particulars:—

(a) The name or "trade name" of the article contained therein;

(b) the name and business address of the manufacturer or producer or importer or person by whom or on whose behalf such article was enclosed in such package;

(c) as die artikel 'n mengsel of 'n samestelling is, woorde wat aandui dat dit 'n mengsel is, en die name van die bestanddele, en wanneer die ordonnansie of die regulasies dit spesifiek vereis, die verhoudings van die onderskeie bestanddele en die naam en aard van vreemde stowwe wat teenwoordig is (soos byvoorbeeld, veroorloofde bederfwerende stowwe of kleursel of smaakgewende of verdikkende middels), en enige ander besonderhede wat aldus aangegee moet word;

(d) as so 'n geneesmiddel voorberei of vervaardig is ooreenkomstig 'n alternatiewe formule wat in die *British Pharmacopoeia,* uitgawe 1953, en die addenda daarby, of die *British Pharmaceutical Codex,* uitgawe 1949, en die aanvullings daartoe, voorkom, moet die feit dat 'n alternatiewe formule gebruik is, op die etiket staan.

(e) As so 'n voedingsmiddel of geneesmiddel of artikel ingevoer of versend word na enige plek in Suidwes-Afrika, moet dit 'n etiket dra wat besonderhede bevat wat spesifiek deur die ordonnansie of regulasies vereis word, in enige van die twee amptelike tale van die Gebied, behalwe ten opsigte van besonderhede wat ingevolge die regulasies in beide amptelike tale gedruk moet wees.

(2) Die besonderhede wat die ordonnansie of die regulasies spesifiek vereis, moet gedruk word met die letter wat die regulasies voorskryf of, waar daar geen besondere drukletters voorgeskryf word nie, met duidelike letters van minstens 6 punte op die vlak gemeet (drukletter H in regulasie 1) en met kleure wat skerp teen hul agtergrond afsteek. Woorde wat die naam van die artikel verduidelik of wat 'n wesentlike deel is van die beskrywing daarvan, moet gedruk word met letters wat net so groot en duidelik as die artikel se naam is.

Besonderhede oor bestanddele of die verhoudings daarvan moet deurgaans gedruk word met letters wat ewe groot en duidelik is. Woorde wat met letters van 'n voorgeskrewe grootte gedruk moet word, kan met kleiner letters gedruk word as die pakkie so klein is dat die voorgeskrewe druklettergroottes nie gebruik kan word nie, en voorts kan woorde waarvoor die regulasies besondere drukletters voorskryf, met groter letters as die vereiste gedruk word, mits die druklettervergroting deurgaans in name of verklarings egalig is.

(3) 'n Opskrif of advertensie mag geen kommentaar op, of verwysing na, of verduideliking van, 'n verklaring wat die ordonnansie of die regulasies voorskryf, bevat wat regstreeks of onregstreeks sodanige verklaring weerspreek, of wysig nie, nòg mag die ordonnansie of die regulasies in 'n opskrif of advertensie genoem of bedoel word nie, tensy die artikel verkoop word met 'n algemene waarborg wat ingevolge artikel 28 (3) (a) van die ordonnansie geregistreer en van krag is.

(4) 'n Opskrif op 'n voedingstof of geneesmiddel mag nie die woord „namaaksel" of „kunsmatig" of „surrogaat" bevat nie, nòg enige woord wat te kenne gee dat die artikel 'n surrogaat is vir 'n voedingstof of geneesmiddel nie, tensy die regulasies dit spesifiek toelaat of vereis, nòg mag so 'n opskrif die woorde „gevitaminiseer" of „met vitamines versterk" bevat of enige woord of woorde wat opgevat kan word as 'n aanduiding dat 'n vitamine of vitamines by sodanige voedingstof bygevoeg is, òf dit bygevoeg is òf voortgebring is deur 'n fisiese of chemiese proses, tensy die aard en hoeveelheid van sodanige vitamine of vitamines in eenhede per gram of kubieke sentimeter

(c) if such article is mixed or compounded, words which denote that it is a mixture, and the names of the ingredients and, when so specifically required by the ordinance or regulations, the respective proportions of the ingredients and the name nad nature of any foreign substance present (such as permitted preservative or colouring or flavouring or thickening substances) and any other particulars so required to be declared;

(d) if any such drug or article is prepared or manufactured in accordance with an alternative formula specified in the British Pharmacopoeia, 1953 Edition, and the addenda thereto or in the British Pharmaceutical Codex, 1949 Edition, and the supplements thereto, the fact that an alternative formula has been used, shall be declared;

(e) if any such food or drug or article is imported into or consigned to any place within South West Africa, it shall bear a label stating any particulars specifically required by the ordinance or regulations in either of the two official languages of the Territory except as regards information which in terms of the regulations is required to be printed in both official languages.

(2) Particulars specifically required by the ordinance or regulations shall be printed in the type prescribed by the regulations, or, where no particular type is so prescribed, then in plain letters of not less than six points face measurement (type H in regulation 1), and in such colours as to afford a distinct contrast with the ground. Words which qualify the name of the article or are an essential part of the description thereof shall be printed in letters of the same size and prominence as the name of the article. Statements of ingredients or proportions thereof shall be in type of uniform size and prominence throughout. Words required to be in letters of prescribed size may be in letters of smaller size when the package is so small as to prevent the use of letters of the prescribed size; also words required by the regulations to be in type of a particular size may be in larger type than that so required, provided the enlargement of type in names or statements is uniform throughout.

(3) A label or advertisement shall not include any comment on or explanation of any statement required by the ordinance or regulations, which directly or by implication contradicts, qualifies, or modifies any such statement, nor shall the ordinance or regulations be mentioned or referred to on any label or advertisement unless the article is sold under a general warranty registered and in force under section 28 (3) (a) of the ordinance.

(4) A label on any article of food or any drug shall not bear the word "imitation" or "artificial" or "substitute" or any other word implying that the article is a substitute for any food or drug unless this is specifically permitted or required by regulation. Nor shall any such label bear the word "vitaminized" or "vitamin-fortified" or any word or words which might be construed as indicating that any vitamin(s) has or have been added to such article of food, whether added or produced by any physical or chemical process, unless the nature of and quantity in units per gramme or c.c. of such vitamin or

daarop staan met letters van dieselfde drukkersmaat as die woorde „gevitaminiseer" of „met vitamines versterk", of sodanige ander woord of woorde wat op die etiket gedruk staan.

(5) (a) „Handelsnaam" beteken 'n kenmerkende willekeurige of fantasie-naam wat aan 'n produk, mengsel of samestelling gegee word om dit te onderskei van ander produkte, mengsels of samestellings.

(b) „Sakeadres" beteken in die geval van 'n adres in die Gebied, die naam van die stad, dorp of plek waar die saak gedryf word, die naam van die straat of pad waarin die perseel geleë is en waar die plaaslike bestuur straat- of padnommers toegeken het, die straat- of padnommers van die betrokke perseel.

(6) Elke pakket, houer of toestel en elke grootvoorraadhouer waaruit 'n voedingsmiddel, hetsy solied of vloeibaar, geneem word vir regstreekse kleinhandel-verkoop aan die koper, moet 'n opskrif dra met letters van 'n grootte (minstens 18 punte op die vlak gemeet — tipe D, tensy die ordonnansie of die regulasies spesifiek groter letters voorskryf) en plasing wat die koper ten tye van die verkoop maklik kan lees en wat die naam en aard van die inhoud en ander besonderhede vermeld, wat die ordonnansie of regulasies vereis.

(7) Die ondergenoemde voedingstowwe word vrygestel van die ordonnansie of die regulasies se voorskrifte oor opskrifte, buiten waar die ordonnansie of die regulasies spesifieke besonderhede vereis oor die bepaalde artikel —

(a) vars melk en vars room;

(b) voedingstowwe wat in die teenwoordigheid van die koper uit die grootvoorraad geneem word, waar die grootvoorraad se opskrifte die bepalings van die ordonnansie of die regulasies nakom, en waar daardie opskrifte ten tye van die aankoop vir die koper duidelik leesbaar is, en wat in sy teenwoordigheid geweeg, getel of gemeet word;

(c) voedingstowwe wat nie mengsels of samestellings is nie, wat in pakkette op die verkoper se perseel opgemaak word ter verkoop oor die toonbank;

(d) brood wat uitsluitend van koring gemaak word;

(e) eiers; vars, bevrore, verkoelde, ingesoute, gedroogde of gerookte vleis of vis; vars wors, serwelaat of polonies; vars wors, vleis of gemaalde vleis.

vitamins is stated thereon in the same type face measurement as the word "vitaminized" or "vitamin-fortified" or such other word or words printed on such label.

(5) (a) "Trade name" means a distinctive, arbitrary or fancy name applied to a product, mixture, or compound to distinquish it from other products, mixtures, or compounds.

(b) "Business address" means, in the case of an address in the Territory, the name of the town, village or locality in which the business is carried on, the name of the street or road in which the premises are situated and in cases where street or road numbers have been allotted by the local authority, the street or road number of such premises.

(6) Every package, container or apparatus and every bulk stock from which any article of food, whether solid or liquid, is taken for retail sale direct to the purchaser shall have a label with letters of such size (but not less than 18 points face measurement — Type D — unless the information is specifically required by the ordinance or regulations to be in letters of larger type) and so placed as to be easily legible by the purchaser at the time of sale stating the name and nature of the contents and other particulars as prescribed by the ordinance or regulations.

(7) The following articles of food shall be exempted from the requirements of the ordinance and regulations regarding labelling, except as to particulars specifically required by the ordinance or regulations in regard to the particular article:—

(a) Fresh milk and fresh cream;

(b) food articles taken in the presence of the purchaser from bulk stock which is labelled as prescribed by the ordinance and regulations, the label being clearly legible by the purchaser at the time of sale and which are weighed, counted, or measured in the presence of the purchaser;

(c) food articles, not mixed or compounded, put up in packets or parcels on the premises of the vendor for ready sale over the counter;

(d) bread made solely from wheat;

(e) eggs; fresh, frozen, chilled, salted, dried, or smoked meat or fish; fresh sausages, saveloys, or polonies; fresh sausage, meat or minced meat.

VERBOD OP ONGESONDE OF GIFTIGE STOWWE IN VOEDSEL.

3. (1) Geen pakket, omslag, houer of toestel wat in verband met voedingstowwe gebruik word, mag van so 'n samestelling of aard wees dat dit moontlik of inderdaad aan die voedselinhoud of aan die voedingstowwe waarmee dit in aanraking kom, ongesonde, skadelike of giftige stowwe kan oordra nie.

(2) Geen voedingstof vermeld in die eerste kolom van van die volgende tabel mag arseen (As), koper (Cu), lood (Pb), tin (Sn), of sink (Zn) in 'n groter verhouding bevat as die aantal dele per miljoen soos vermeld daarin, nie: Met dien verstande dat waar chemiese stowwe wat in voedingstowwe gebruik word, onderhewig is aan beperkings neergelê in die *British Pharmacopoeia* of die *British Pharmaceutical Codex,* hulle van toepassing is, ongeag enige ander beperking wat neergelê word.

PROHIBITION OF UNWHOLESOME OR POISONOUS SUBSTANCES IN FOOD.

3. (1) No package, wrapper, container, or appliance used in connection with food shall be of such composition or nature as to yield, or be liable to yield, to its food contents, or to food with which it comes in contact, any unwholesome, injurious or poisonous substance.

(2) No article of food mentioned in the first column of the following table shall contain arsenic (As), copper (Cu), lead (Pb), tin (Sn) or zinc (Zn) in a proportion exceeding the number of parts per million as specified therein: Provided that where chemicals used in foodstuffs are subject to limits laid down in the British Pharmacopoeia or British Pharmaceutical Codex, these shall apply notwithstanding any other limit laid down.

VOEDINGSTOWWE ARTICLE OF FOODSTUFFS	DELE PER MILJOEN PARTS PER MILLION				
	Arseen Arsenic As.	Koper Copper Cu.	Lood Lead Pb.	Tin Tin Sn.	Sink Zinc Zn.
Alkoholiese vrugtedranke, likeurs en dranke wat nie andersins omskryf is nie Alcoholic cordials, liqueurs and liquors not otherwise specified	1.0	20.0	1.0	250.0	50.0
Bier, insluitend ale en hopbier Beer, including ale and stout	1.0	7.0	1.0	250.0	50.0
Deurlugte of mineraalwaters Aerated or mineral waters	0.2	5.0	0.2	250.0	5.0
Sider Cider	1.0	7.0	1.0	250.0	5.0
Kleursel wat in voedsel gebruik word behalwe karamel in 'n droë basis Colouring matter used in foodstuffs, other than caramel on a dry basis	1.0	20.0	20.0	250.0	50.0
Gekonsentreerde vrugtesappe, versoete gekonsentreerde vrugtesappe, versoete gekonsentreerde vrugtesappe en vrugtenektars of vrugtepurees Concentrated fruit juices, sweetened, concentrated juices and fruit nectars or fruit purees	1.0	25.0	1.0	250.0	25.0
Nie-deurlugte vrugtegeurdranke Non-aerated fruit-flavoured beverages or drinks	0.2	5.0	1.0	250.0	5.0
Dekstrose-monohidraat en watervrye dekstrose Dextrose monohydrate and anhydrous dextrose	1.0	20.0	2.0	250.0	50.0
Vette Fats	1.0	20.0	1.0	250.0	50.0
Bevrore snoeperye Frozen confectionery	1.0	20.0	1.0	250.0	50.0
Vrugtesappe, versoete vrugtesappe, verdunde vrugtesappe sowel as groentesappe Fruit juices, sweetened fruit juices, diluted fruit juices as well as vegetable juices.	0.5	20.0	1.0	250.0	25.0
Vrugtestrope, vrugtedranke, „crusches" en kwasse Fruit syrups, cordials, crushes and squashes	1.0	25.0	1.0	250.0	25.0
Gelatien (eetbare) Gelatin (edible)	3.5*	30.0	10.0	250.0	100.0
Glukose (vloeistof) Glucose (liquid)	1.0	20.0	5.0	250.0	50.0
Roomys en sorbet Ice-cream and sherbets	1.0	20.0	1.0	250.0	50.0
Olies (eetbare) Oils (edible)	1.0	20.0	0.5	250.0	50.0
Pektien (solied) Pectin (solid)	5.0	300.0	50.0	250.0	50.0
Pektien (vloeistof) Pectin (liquid)	2.0	30.0	10.0	250.0	50.0
Speserye en gedroogde kruie Spices and dried herbs	5.0	30.0	10.0	250.0	50.0
Alkoholiese dranke (brandewyn, jenewer, rum, whisky, ens.) Spirituous liquors (brandy, gin, rum, whisky, etc.)	1.0	20.0	0.5	250.0	50.0
Suiker (geraffineer) Sugar (refined)	1.0	20.0	1.0	250.0	50.0
Suiker (ongeraffineer, melasse) Sugar (unrefined, molasses)	1.0	20.0	5.0	250.0	50.0
Tamatiesous en -puree (in 'n droë basis) Tomato sauce and puree (on a dry basis)	1.0	100.0	5.0	250.0	50.0
Wyne Wines	1.0	7.0	1.0	250.0	50.0
Ander voedingsmiddels Other Foodstuffs	1.0	20.0	5.0	250.0	50.0

* Uitgedruk as As_2O_3

* Expressed as As_2O_3

LET WEL — Een deel per miljoen As is by benadering gelyk aan 1.3 dele per miljoen As_2O_3.

NOTE — 1 part per million As is approximately equal to 1.3 parts per million As_2O_3.

VERBOD OP ARTIKELS, MIDDELS OF TOESTELLE WAT VIR VERVALSING GEBRUIK WORD.

4. Niemand mag 'n artikel, middel of toestel wat vir vervalsing of strydig met enige bepaling of oogmerk van die ordonnansie of regulasies gebruik word, of daarvoor bestem is of waarskynlik daarvoor gebruik sal word, invoer, vervaardig, hou, adverteer of verkoop nie.

BEDERFWERENDE MIDDELS IN VOEDINGSTOWWE.

5. (1) „Bederfwerende middel" beteken 'n stof wat die gisting, suurwording, of ander ontbinding van voedingstowwe strem, vertraag of stuit, uitgesonderd bederfwerende middels soos gewone sout (natriumchloried), suiker (sukrose), melksuur, asyn, alkohol of drinkbare spiritualieë, kruie, hopekstrak, speserye en noodsaaklike olies wat gebruik word om smaak te gee of stowwe wat by voedingstowwe gevoeg word in die verwerkingsproses wat „beroking" heet.

„Bederfwerende middel" sluit voorts uit salpeter (natrium- of kaliumnitraat) en natriumnitriet en/of kaliumnitriet mits die eind-nitrietgehalte, gereken as natriumnitriet, hoogstens 200 dele per miljoen bedra.

(2) Elke artikel wat in die eerste kolom van die onderstaande tabel genoem word, kan enige een van die bederfwerende middels wat daarteenoor in die tweede kolom staan, bevat, maar hoogstens in die verhouding in dele per miljoen wat in die derde kolom staan; die bederfweermiddels kan ook in die vorm van hul natrium- of kaliumsoute gebruik word en die resultate moet uitgedruk word in terme van swaweldioksied (SO_2), of bensoësuur (C_6H_5COOH) en van sorbiensuur ($CH_3 — CH = CH — CH = CH = COOH$):—

VOEDINGSTOF	BEDERFWERENDE MIDDEL	Veroorloofde hoeveelhede (dele per miljoen)
Wors, worsvleis en verwerkte vleisprodukte met uitsondering van ingemaakte vleisprodukte	Swaweldioksied of bensoësuur	450 770
Vars vis	Bensoësuur	100
Gerookte en gedroogde vis	Bensoësuur of Sorbiensuur	200 1000
Vissmere	Bensoësuur	500
Viskuit en viseiers wat gekook, verwerk en/of gerook is	Bensoësuur	770
Vars vrugte en varsvrugtepulp	Swaweldioksied of benoësuur of sorbiensuur	1500 600 600
Droëvrugte, insluitende rosyne, sultanas en pruimedante	Swaweldioksied of sorbiensuur	2000 600
Konfyt, marmalade, vrugtejellie en soortgelyke artikels	Swaweldioksied of bensoësuur of sorbiensuur	40 400 400
Gekristalliseerde, verglansde of bereide vrugte en versuikerde skil	Swaweldioksied	100
Ongegiste druiwesap, nie-alkoholiese wyne en vrugtesappe, gereed vir gebruik .	Swaweldioksied of bensoësuur of sorbiensuur of swaweldioksied plus sorbiensuur	450 600 600 200 600

PROHIBITION OF ARTICLES, DEVICES OR APPLIANCES USED FOR PURPOSES OF ADULTERATION.

4. No person shall import, manufacture, keep, advertise, or sell any article, device, or appliance which is used or is intended or is likely to be used for purposes of adulteration or contrary to any provision or object of the ordinance or regulations.

PRESERVATIVES IN FOOD.

5. (1) "Preservative" means any substance which inhibits, retards or arrests fermentation, acidification or other decomposition of food but does not include preservatives such as common salt (sodium chloride), sugar (sucrose), lactic acid, vinegar, alcohol or potable spirits, herbs, hop extract, spices and essential oils used for flavouring purposes or any substance added to food by the process of curing known as "smoking". "Preservative" also does not include saltpetre (sodium or potassium nitrate) and sodium and/or potassium nitrite provided that the final nitrite content does not exceed 200 parts per million, calculated as sodium nitrite.

(2) Each article specified in the first column of the following table may contain any one of the preservatives specified opposite to it in the second column, in a proportion not exceeding the number of parts per million specified in the third column; the preservatives may also be used in the form of their sodium or potassium salts and the results shall be expressed in terms of sulphur dioxide (SO_2), of benzoic acid (C_6H_5COOH) and of sorbic acid ($CH_3 — CH = CH — CH = CH = COOH$):—

Food	Preservative	Quantity Permitted (parts per million)
Sausages, sausage meat and manufactured meat products with the exception of canned meat products	Sulphur dioxide or benzoic acid	450 770
Fresh fish	Benzoic acid	100
Smoked and dried fish . .	Benzoic acid or sorbic acid	200 1,000
Fish pastes	Benzoic acid	500
Fish roe and spawn which has been cooked, cured and/or smoked	Benzoic acid	770
Fresh fruit and fresh fruit pulp	Sulphur dioxide or benzoic acid or sorbic acid	1,500 600 600
Dried fruits, including raisins, sultanas and prunes . .	Sulphur dioxide or sorbic acid	2,000 600
Jam, marmalade, fruit jelly and similar articles . . .	Sulphur dioxide or sorbic acid or benzoic acid	40 400 400
Crystalised, glace or cured fruit and candied peel . . .	Sulphur dioxide	100
Unfermented grape juice, non-alcoholic wines and fruit juices ready to drink . . .	Sulphur dioxide or benzoic acid or sorbic acid or sulphur dioxide plus sorbic acid	450 600 600 200 600

Vrugtestrope, vrugtedranke en vrugtekwasse wat slegs verdunning met water nodig het	Swaweldioksied of bensoësuur of sorbiensuur of swaweldioksied plus sorbiensuur	450 600 600 200 600	Fruit syrups, cordials and fruit squashes requiring only dilution with water . . .	Sulphur dioxide or benzoic acid or sorbic acid or sulphur dioxide plus sorbic acid	450 600 600 200 600
Gekonsentreerde vrugtekwas en vrugtestroopbasisse wat die toevoeging van suiker en water vereis, na die voorgeskrewe verdunning tot 'n vrugtestroop, vrugtedrank of vrugtekwas . . .	Swaweldioksied of bensoësuur of sorbiensuur of swaweldioksied plus sorbiensuur	450 600 600 200 600	Concentrated fruit squash and fruit syrup basis, requiring the addition of sugar and water, after the prescribed dilution to a fruit syrup, cordial or fruit squash	Sulphur dioxide or benzoic acid or sorbic acid or sulphur dioxide plus sorbic acid	450 600 600 200 600
Versoete deurlugte of mineraalwaters, insluitende gekarboneerde vrugtekwasse en vrugtesappe, wat minder as 5% vrugtesap bevat . .	Swaweldioksied of bensoësuur of sorbiensuur	70 120 120	Sweetened aerated or mineral waters, including carbonated fruit squashes and fruit juices, containing less than 5 per cent of fruit juice	Sulphur dioxide or benzoic acid or sorbic acid	70 120 120
Gekarboneerde vrugtekwasse en vrugtesappe wat minstens 5% vrugtesap bevat .	Swaweldioksied of bensoësuur of sorbiensuur	120 150 150	Carbonated fruit squashes and fruit juices containing not less than 5 per cent of fruit juice	Sulphur dioxide or benzoic acid or sorbic acid	120 150 150
Atjar, souse en blatjangs, koffie-ekstrak	Swaweldioksied of bensoësuur of sorbiensuur of swawelsuur plus sorbiensuur	450 600 600 200 600	Pickles, sauces and chutneys, coffee extract . . .	Sulphur dioxide or benzoic acid or sorbic acid or sulphur dioxide plus sorbic acid	450 600 600 200 600
Suiker, insluitende suikerrietstroop en vaste glukose,	Swaweldioksied	70	Sugar, including cane syrup and solid glucose	Sulphur dioxide	70
Mieliestroop (vloeibare glukose)	Swaweldioksied	450	Corn syrup (liquid glucose)	Sulphur dioxide	450
Graanstysel (mieliestysel) of ander bereide stysels . . .	Swaweldioksied	100	Cornflour (maize starch) or other prepared starches . .	Sulphur dioxide	100
Eetbare gelatien	Swaweldioksied	1000	Edible gelatin	Sulphur dioxide	1,000
Dranke (gekonsentreerd) berei van koring en ander graansoorte	Bensoësuur	600	Beverage concentrates, prepared from wheat and other cereals	Benzoic acid	600
Sakramentele wyn, berei van ongegiste druiwesap . . .	Bensoësuur	2750	Sacramental wine, prepared from unfermented grape juice	Benzoic acid	2,750
Kaassoorte en kaassmeer . .	Bensoësuur of sorbiensuur	600 600	Cheese preparations and cheese spreads	Benzoic acid or sorbic acid	600 600
Ontwaterde groente . . .	Swaweldioksied	2000	Dehydrated vegetables . .	Sulphur dioxide	2,000

LET WEL. — 150 dele per miljoen is by benadering gelyk aan 1 grein per pond of 1¼ grein per pint.

NOTE. — 150 parts per million is approximately equal to one grain per pound or 1¼ grains per pint.

(3) In die geval van eetbare olies en die produkte van eetbare olies kan die onderstaande anti-oksideermiddels òf afsonderlik òf in verbinding as bederfwerende middels gebruik word:—

(a) Guajakhars (hoogstens 0.1 persent);

(b) Tokoferolle (hoogstens 0.03 persent);

(c) Lesitien;

(d) Sitroensuur, wynsteensuur en askorbiensuur;

(e) Propiel-, oktiel-, desiel, dodesielgallaat (hoogstens 0.01 persent) met of sonder sitroensuur (hoogstens 0.005 persent);

(f) Butielhidroksi-anisool (B.H.A.) (hoogstens 0.02 persent) met of sonder gallate, soos in paragraaf (e) (hoogstens 0.01 persent). Sitroensuur (hoogstens 0.005 persent) of fosforsuur (hoogstens 0.005 persent), kan by hierdie verbindings gevoeg word.

(3) In the case of edible oils and edible oil products the following antioxidants may be used as preservatives either singly or in combination as follows:—

(a) Resin guaiac (not exceeding 0.1 per cent);

(b) Tocopherols (not exceeding 0.03 per cent);

(c) Lecithin;

(d) Citric acid, tartaric acid and ascorbic acid;

(e) Propyl, octyl, decyl, dodecyl, gallate (not exceeding 0.01 per cent), with or without citric acid (not exceeding 0.005 per cent);

(f) Butylated hydroxyanisole (B.H.A.) (not exceeding 0.02 per cent) with or without gallates as in (e) (not exceeding 0.01 per cent). Citric acid (not exceeding 0.005 per cent) or phosphoric acid (not exceeding 0.005 per cent) may be added to these combinations.

(g) Butielhidroksitolu-ien (B.H.T.) (hoogstens 0.02 persent) met of sonder gallate, soos in paragraaf (e) (hoogstens 0.01 persent). Sitroensuur (hoogstens 0.005 persent) of fosforsuur (hoogstens 0.005 persent) kan by hierdie verbinding gevoeg word. Butielhidroksitolu-ien (B.H.T.) kan in kombinasie met butielhidroksi-anisool (B.H.A.) gebruik word: Met dien verstande egter dat die totale hoeveelheid van die verbinding nie 0.02 persent oorskry nie.

(4) Uitgesonderd die vergunnings verleen deur die regulasies, mag geen artikel waarin 'n bederfwerende middel toegelaat is, meer as een soort bederfwerende middel bevat nie, tensy dit voorberei is met twee of meer bestanddele waarin verskillende bederfwerende middels veroorloof is, in welke geval die aanwesige hoeveelhede hoogstens soveel mag wees as die hoeveelhede wat vir die bestanddele wat gebruik word, toegelaat is.

(5) Artikels wat gedeeltelik voorberei word van voedingstowwe waarin daar 'n bederfwerende middel toegelaat word, mag hoogstens soveel bederfwerende middel bevat soos ontstaan wanneer die bestanddeel waarin 'n bederfwerende middel toegelaat is, bygevoeg is.

(6) Elke voedingstof waarby 'n bederfwerende middel gevoeg is, of wat 'n bederfwerende middel bevat, moet 'n opskrif dra met een van die onderstaande verklarings met drukletter H:—

(a) „Bevat ..... as bederfwerende middel", of

(b) „Gepreserveer met .....", of

(c) „Bevat die bederfwerende middel .....";

met die gebruiklike skeikundige naam van die bederfwerende middel ingevoeg in watter verklaring ook al gebruik word: Met dien verstande dat waar 'n voedingstof hoogstens 100 dele per miljoen of driekwart grein per lb. swaweldioksied (of sulfiete as sodanig gereken) in 'n verhouding hoogstens dié wat by subregulasie (2) hiervan toegelaat word, bevat, die teenwoordigheid van so 'n bederfwerende middel nie op die etiket aangedui hoef te word nie.

(7) Elke pakket wat 'n bederfwerende middel bevat wat vir gebruik in voedsel bedoel is, moet 'n opskrif dra waarin die samestelling duidelik vermeld word, en, by swaweldioksied-samestellings, die persentasie swaweldioksied wat die inhoud sal lewer. Die materiaal wat by die voorbereiding of vervaardiging van 'n bederfwerende middel gebruik word, moet beantwoord aan die standaarde van samestelling en suiwerheid wat regulasie 31 voorskryf en die bederfwerende middel self moet aan die vereistes van subregulasie (2) van regulasie 3 voldoen.

(8) Niemand mag enige stof as bederfwerende middel vir voedsel adverteer, verkoop of gebruik nie as die ordonnansie of regulasies die gebruik daarvan vir sodanige doel nie veroorloof nie.

KLEURSEL, SMAAKGEWENDE, VERDIKKENDE, EN KUNSMATIGE VERSOETENDE STOWWE IN VOEDSEL.

6. (1) Die gebruik van enige samestelling van antimoon, arseen, kadmium, chroom, koper, kwik, lood of sink om voedsel te kleur, word hierby verbied.

(2) Behoudens andersluidende bepalings in die ordonnansie en hierdie regulasies, mag niemand enige stof buiten die onderstaande verkoop as geskik vir kleursel vir voedsel, nòg as kleursel gebruik nie: Met dien verstande dat —

(g) Butylated hydroxytoluene (B.H.T.) (not exceeding 0.02 per cent) with or without gallates as in (e) (not exceeding 0.01 per cent). Citric acid (not exceeding 0.005 per cent) or phosphoric acid (not exceeding 0.005 per cent) may be added to these combinations. Butylated hydroxytoluene (B.H.T.) may be used in combination with butylated hydroxyanisole (B.H.A.) provided the total amount of the combination does not exceed 0.02 per cent.

(4) Except where permitted by regulation, no article in which a preservative is permitted shall contain more than one preservative unless it has been prepared from two or more ingredients in which different preservations are permitted, in which case the quantities present shall not exceed those resulting from the presence of permissible amounts in the ingredients used.

(5) Articles prepared in part from food in which a preservative is permitted shall not contain more preservative than results from the addition of the ingredient in which a preservative is permitted.

(6) Every article of food to which a preservative has been added, or which contains a preservative, shall bear a label with one or other of the following statements in type H —

(a) "Contains ....." as a preservative; or

(b) "Preserved with ....."; or

(c) "Contains the preservative .....";

the common chemical name of the preservative being inserted on whichever form of statement is used: Provided that in the case of any article of food containing not more than 100 parts per million or three-quarters of a grain per lb. of sulphur dioxide (or sulphites calculated as such) in proportion not exceeding that permitted under clause (2) hereof, the presence of such preservative need not be stated on the label.

(7) Every package containing a preservative intended to be used in food shall bear a label stating clearly its composition and, in the case of sulphur dioxide compounds, the percentage of sulphur dioxide which the contents will yield. The materials used in the preparation or manufacture of a preservative shall comply with the standards of composition and purity prescribed by regulation 31, and the preservative itself shall conform to the requirements of subregulation (2) of regulation 3.

(8) No person shall advertise, sell or use as a preservative for food any substance the use of which for such purpose is not permitted by the ordinance or regulations.

COLOURING, FLAVOURING, THICKENING AND ARTIFICIAL SWEETENING SUBSTANCES IN FOOD.

6. (1) The use for colouring foods of any compound of anitomy, arsenic, cadmium, chromium, copper, mercury, lead, or zinc is hereby prohibited.

(2) Save as is otherwise provided in the ordinance and these regulations, no person shall sell as suitable for colouring food, and no person shall use for colouring food any substance, except the undermentioned: Provided that–

(i) sodanige stowwe spesiaal voorberei word vir gebruik in voedsel en voldoen aan die hoogste standaard van suiwerheid;

(ii) dat die vervaardiger van 'n voedingstof waarin daar kleursel is, die naam (wetenskaplike of handelsnaam) van sodanige kleursel op aanvraag aan 'n inspekteur moet verskaf —

(a) cochenille;

(b) karamel;

(c) chlorofil;

(d) annato;

(e) saffraan;

(f) alle onskadelike plantaardige kleurstowwe voorberei van natuurlike stowwe of van kunsmatige aard: Met dien verstande dat laasvermelde in alle aspekte identies met hul natuurlike ekwivalent ooreenstem;

L.W. Die doel van regulasie 6 (2) (ii) (f) is om die gebruik van betakaroteen as kleursel in voedsel, te veroorloof.

(g) die volgende suiwer sintetiese kleurstowwe of vermengings daarvan, en die onoplosbare aluminium- en kalsiumsoute (lakverf) of vermengings daarvan:—

(i) such substances are specially prepared for use in food and are of the highest purity standard;

(ii) that the name (scientific or commercial) shall be disclosed by the manufacturer of any foodstuff containing any colouring matter to any inspector upon demand —

(a) cochineal;

(b) caramel;

(c) chlorophyll;

(d) anatto;

(e) saffron;

(f) all harmless vegetable colouring substances whether prepared from natural substances or whether synthesized: Provided that the latter shall be identical in all respects to their natural equivalents; and

Note: The purpose of regulation 6 (2) (ii) (f), is to permit of the use of Beta-Carotene as a colouring substance in food.

(g) the following pure synthetic colouring substances or blends thereof, and the insoluble aluminium and calcium salts (lakes) or blends thereof:—

Gewone naam van kleurstof	Kleurindeksnommer*, Tweede Uitgawe, 1956
Rooi tinte —	
Ponceau 4R	16255
Amarant (briljante Bordeaux B)	16185
Eritrosien	45430
Asogeranien	18050
Suur Bordeaux B	16180
Karmosyn (Kardinaal 3B)	14720
Rooiysteroksied	77491
Oranje tinte —	
Kroseïen-oranje	15970
Oranje G	16230
Geel tinte —	
Tartrasien	19140
Sonsonderganggeel FCF	15985
Oliegeel GG	11920
Groen tinte —	
Kleurvaste groen FCF	42053
Lissamien-groen B	44090
Blou tinte —	
Indigotien (Indigo-Karmyn)	73015
Violet tinte —	
Suurviolet (Formielviolet)	42650

Common Name of Colouring Matter	Colour Index No. *, Second Edition, 1956
Red shades —	
Ponceau 4R	16255
Amaranth (Brilliant Bordeaux B)	16185
Erythrosine	45430
Azogeranine	18050
Acid Bordeaux B	16180
Carmoisine (Cardinal 3B)	14720
Red Iron Oxide	77491
Orange Shades —	
Croceine Orange	15970
Orange G.	16230
Yellow Shades —	
Tartrazine	19140
Sunset Yellow FCF	15985
Oil Yellow GG.	11920
Green Shades —	
Fast Green FCF	42053
Lissamine Green B	44090
Blue Shades —	
Indigotine (Indigo Carmine)	73015
Violet Shades —	
Acid Violet (Formyl-violet)	42650

* ‚Kleurindexnommer' het betrekking op die nommer wat in die Kleurindeks, Tweede Uitgawe, 1956, van die *Society of Dyers and Colourists, England* en die *American Association of Textile Chemists and Colourists* toegewys is.

* Colour Index No. refers to the number allotted in the Colour Index, Second Edition, 1956, of the *Society of Dyers and Colourists, England,* and of the *American Association of Textile Chemists and Colourists.*

(3) Die opskrif van elke pakket wat 'n koolteerkleurstof bevat en verkoop word om voedingsmiddels te kleur, moet die indeksnommer van die kleur in die Kleurindeks,

(3) The label of every package containing a coal tar dye sold for colouring food shall show the index number of the colour in the Colour Index, Second Edition, 1956,

Tweede Uitgawe, 1956, toon, of as die stof 'n mengsel van kleure is, die indeksnommer van elke kleur daarin opgeneem, of waar die kleur van uitheemse fabrikaat is en nie op voornoemde Kleurindeks verskyn nie, die waarborg van die fabrikant dat die inhoud aan die betrokke regulasies wat in die land van oorsprong van krag is, voldoen.

(4) Behoudens andersluidende bepalings in die ordonnansie en hierdie regulasies, kan ekstrakte, olies of essense van amandels, kaneel, anys, kassia, naeltjies, gemmer, sitroen, lemoen, neut, peperment, groenment, kruinaeltjies, komyn, kardamon, koljander, vinkel, knoflok, foelie, marjolein en ander onskadelike smaakgewende middels in voedingstowwe gebruik word.

Elke pakket wat kunsmatige of sintetiese smaakgewende bestanddele bevat, moet 'n opskrif dra met die woord „namaaksel" of „kunsmatig" of „sinteties" of „van sintetiese bestanddele vervaardig", drukletter G, daarop.

(5) Behoudens andersluidende bepalings in die ordonnansie en hierdie regulasies, kan onskadelike verdikkende stowwe soos gelatien, pektien, agar-agar of eetbare gom in voedingstowwe gebruik word: Met dien verstande dat, buiten by suikergebak, jellie-kristalle en tafel-jellies, en by vrugtejellie, pynappel-, aarbei-, framboos-, braam- of appelliefiekonfyt wat bygevoegde pektien of pektienagtige materiaal bevat, hoogstens in die hoeveelheid wat regulasie 26 hiervan veroorloof, die artikel 'n opskrif met drukletters H moet hê wat lui:

„Bevat ..... as verdikkende middel", of

„Verdik met ....." met die naam van die verdikkende middel in elke geval ingevul.

(6) (a) Behoudens die andersluidende bepalings hieronder mag niemand voedsel wat saggarien, saksien, dulsien, glusien of ander sintetiese versoetmiddel bevat, verkoop nie.

(b) Artikels wat spesiaal vervaardig en bedoel is vir gebruik deur persone wat aan suikersiekte of 'n dergelyke siekte ly, kan so 'n stof bevat mits die aard en verhouding daarvan op die etiket vermeld staan.

MELK EN MELKPRODUKTE.

7. (1) Niemand mag melk as melk verkoop as daar enigiets bygevoeg is, as daar 'n bestanddeel onttrek is, of as dit minder as drie dele persent melkvet of minder as 8.5 persent vetvrye vaste melkstowwe bevat nie. Melk wat aan die bogenoemde standaarde beantwoord, heet in hierdie regulasies „normale melk". Bogenoemde standaarde geld nie vir melk wat op die grondslag van sy melkvetgehalte of sy totale vaste melkstofgehalte vir vervaardigingsdoeleindes verkoop word nie.

Om vas te stel of water bygevoeg is, moet daar gebruik gemaak word van die krioskopiese stelsel wat beskryf word in die sewende uitgawe van die *Official Methods of Analysis of the Association of Official Agricultural Chemists*. Hierdie stelsel het nie betrekking op melk waarby bederfwerende middels gevoeg is nie.

(2) Melk wat gepasteuriseer of gesteriliseer of andersins behandel is, moet aan die voorgaande standaarde vir normale melk beantwoord.

(3) (a) *Afgeroomde melk* of *afskeiermelk* moet minstens 8.7 persent vetvrye vaste melkstowwe bevat en vry van vreemde stowwe wees. Met elke hoeveelheid sodanige melk wat aan 'n klant afgelewer word, moet ook 'n etiket afgelewer word waarop die woorde „afgeroomde melk" met drukletter E in albei amptelike tale staan.

(b) *Gegeurde afgeroomde melk* of *gegeurde afskeiermelk* is afgeroomde of afskeiermelk, of afgeroomde melk-

or where the substance is a mixture of colours, the index number of each colour contained therein, or where the colour is of foreign manufacture and is not included in the Colour Index aforesaid, the guarantee of the manufacturer that the contents comply with the relative regulations in force in the country of origin.

(4) Save as is otherwise provided in the ordinance and these regulations, extracts, oils or essences of almonds, cinnamon, anise, cassia, cloves, ginger, lemon, orange, nutmeg, pepperment, spearmint, allspice, carraway, cardamoms, corriander, fennel, garlic, mace, marjoram and other harmless flavouring substances, may be used in food.

Every package containing any artificial or synthetic flavouring substance shall bear a label with the word "Imitation" or "Artificial" or "Prepared with Synthetic Ingredients" in type G.

(5) Save as is otherwise provided in the ordinance and these regulations, harmless thickening substances such as gelatin, pectin, agar-agar or edible gum, may be used in food: Provided that, except in the case of confectionery, jelly crystals and table jellies, and of fruit jelly, pineapple jam, strawberry jam, rasberry jam, blackberry jam, or Cape gooseberry jam containing added pectin or pectinous material not exceeding the amount permitted by regulation 26 hereof, the article shall bear a label stating, in type H —

"Contains ..... as a thickening substance"; or

"Thickened with ....." the name of the thickening substance being inserted in either case.

(6)(a) Except as hereinafter provided, no person shall sell any food containing saccharin, saxin, dulcin, glucin or other synthetic sweetening substance.

(b) Articles specially manufactured and intended for use by persons suffering from diabetes or any similar disease may contain any such substance, provided that the nature and proportion thereof is stated on the label.

MILK AND MILK PRODUCTS.

7. (1) No person shall sell as milk, milk to which any substance has been added or from which any part of any of its constituents has been removed, or which contains less than three parts per cent of milkfat or less than 8.5 per cent of milk-solids-not-fat. Milk complying with the foregoing standards is referred to in these regulations as "normal milk". The foregoing standards do not apply to milk sold for manufacturing purposes on the basis of its milk-fat content or its total milk-solids content.

In determining added water, use shall be made of the cryoscopic method described in the seventh edition of *Official Methods of Analysis of the Association of Official Agricultural Chemists*. This method shall not be applicable to milks to which preservatives have been added.

(2) Milk which has been pasteurized or sterilized or otherwise treated shall conform to the foregoing standards for normal milk.

(3) (a) *Skim-milk* or *separated milk* shall contain not less than 8.7 per cent of milk-solids-not-fat, and be free from any foreign substance. With every quantity of such milk delivered to a customer there shall also be delivered a label stating in both official languages "Skim-milk" in type E.

(b) *Flavoured skim-milk* or *flavoured separated milk* is skim-milk or separated milk or skim-milk powder or

poeier of afskeiermelkpoeier waarby veroorloofde geurmiddels en kleurstowwe gevoeg is en wat met suiker (sukrose) versoet kan word en glukose kan bevat. Met elke hoeveelheid sodanige melk wat aan 'n klant afgelewer word, moet ook 'n etiket gelewer word waarop die woorde „gegeurde afgeroomde melk" met drukletter E in albei amptelike tale staan.

(4) *Gedroogde melk, gepoeierde melk* of *melkpoeier* is normale melk waaruit die water onttrek is sodat hoogstens 5 persent vog agterbly, en dit mag geen vreemde stof bevat nie. Wanneer dit in water opgelos word in die verhouding aangegee op die etiket wat daarby gaan, moet die oplossing wat aldus verkry word, beantwoord aan die standaarde vir normale melk ten opsigte van melkvet en totale vaste stowwe.

Die totale getal organismes mag hoogstens 200,000 per gram beloop, en *B. coli* moet in 0.1 gram afwesig wees.

Dit moet in skoon, vogdigte houers verpak en lugdig verseël wees.

(5) *Gedroogde afgeroomde* of *afskeiermelk, melkpoeier* van *afgeroomde melk* gemaak, of *gepoeierde afgeroomde melk* is afgeroomde of afskeiermelk waaruit die water onttrek is sodat hoogstens 5 persent vog agterbly, en dit mag geen vreemde stowwe bevat nie.

Die totale getal organismes mag hoogstens 200,000 per gram beloop en daar mag geen *B. coli* in 0.1 gram teenwoordig wees nie.

Dit moet in skoon vogdigte houers verpak en lugdig verseël wees.

(6) *Onversoete gekondenseerde, ingedampte* of *gekonsentreerde melk* is normale melk wat deur die verdamping van 'n deel van die watergehalte daarvan gekondenseer of gekonsentreer is, en met hitte gesteriliseer is. Dit moet minstens 26 persent aan totale vaste melkstowwe bevat, insluitende minstens 8 persent melkvet, en dit mag geen bederfwerende middels of ander vreemde stowwe bevat nie.

(7) *Versoete gekondenseerde, ingedampte* of *gekonsentreerde melk* is normale melk wat deur verdamping van 'n deel van die watergehalte daarvan gekonsentreer is, en waarby suiker gevoeg is. Dit moet minstens 20 persent vetvrye vaste melkstowwe bevat, minstens 8 persent melkvet, en mag geen bederfwerende of ander vreemde stowwe buiten suiker (sukrose) bevat nie.

(8) *Onversoete gekondenseerde, ingedampte* of *gekonsentreerde afgeroomde* of *afskeiermelk* is afgeroomde of afskeiermelk wat deur verdamping van 'n deel van die watergehalte daarvan gekondenseer of gekonsentreer is. Dit moet minstens 20 persent vaste melkstowwe bevat en moet vry wees van bederfwerende middels of ander vreemde stowwe.

(9) *Versoete gekondenseerde, ingedampte* of *gekonsentreerde afgeroomde* of *afskeiermelk* is afgeroomde of afskeiermelk wat deur die verdamping van 'n deel van die watergehalte daarvan gekondenseer of gekonsentreer is en waarby suiker gevoeg is. Dit moet minstens 26 persent vaste melkstowwe bevat, en met die uitsondering van suiker (sukrose) vry van bederfwerende middels en ander vreemde stowwe wees.

(10) *Moutmelkpoeier* of *gepoeierde moutmelk* moet gemaak word deur gedroogde melk en 'n vloeistof wat afgeskei is van 'n mengsel van gemaalde garsmout en meel, met of sonder die byvoeging van sout, natrium-bikarbonaat of kalium-bikarbonaat, op so 'n wyse te verbind dat

separated milk powder to which has been added permitted flavouring and colouring matter and which may be sweetened with sugar (sucrose) and may contain glucose. With every quantity of such milk delivered to a customer, there shall also be a label stating in both official languages "Flavoured Skim-milk" in type E.

(4) *Dried milk, powdered milk* or *milk powder* shall be normal milk from which the water has been removed, so as to leave not more than 5 per cent of moisture and shall not contain any foreign substance. When dissolved in water in the proportion set out on the label accompanying it the resulting fluid shall conform to the standards for normal milk in respect of milk-fat and total solids.

The total number of organisms shall not exceed 200,000 per gramme and no *B. coli* shall be present in 0.1 gramme.

It shall be packed in moisture-proof and clean containers, and shall be hermetically sealed.

(5) *Dried skim-milk* or *dried separated milk, skim-milk powder* or *powdered skim-milk* shall be skim-milk or separated milk from which the water has been removed so as to leave not more than 5 per cent of moisture and shall not contain any foreign substance.

The total number of organisms shall not exceed 200,000 per gramme and no *B. coli* shall be present in 0.1 gramme.

It shall be packed in moisture-proof and clean containers, and shall be hermetically sealed.

(6) *Unsweetened condensed, evaporated* or *concentrated milk* shall be normal milk which has been condensed or concentrated by the evaporation of a portion of its water content and sterilized by heat. It shall contain not less than 26 per cent of total milk-solids including not less than 8 per cent of milk-fat and shall be free from preservative or other foreign substance.

(7) *Sweetened condensed, evaporated* or *concentrated milk* shall be normal milk which has been concentrated by the evaporation of a portion of its water content and to which sugar has been added. It shall contain not less than 20 per cent of milk-solids-not-fat and not less than 8 per cent of milk-fat and shall be free from preservative or other foreign substance except sugar (sucrose).

(8) *Unsweetened condensed, evaporated* or *concentrated skim* or *separated milk* shall be skim or separated milk which has been condensed or concentrated by the evaporation of a portion of its water content. It shall contain not less than 20 per cent of milk-solids, and shall be free from preservative or other foreign substance.

(9) *Sweetened condensed, evaporated* or *concentrated skim* or *separated milk* shall be skim or separated milk which has been condensed or concentrated by evaporation of a portion of its water content and to which sugar has been added. It shall contain not less than 26 per cent of milk-solids and shall be free from preservatives or other foreign substance except sugar (sucrose).

(10) *Malted milk powder* or *powdered malted milk* shall be made by combining dried milk with a liquid separated from a mash of ground barely malt and meal, with or without the addition of salt, sodium bicarbonate, or potassium bicarbonate in such a manner as to secure the

die volle ensiemwerking van die moutekstrak bewerkstellig word, en dan die water te onttrek, en dit moet per gewig —

(a) minstens 7.5 persent melkvet; en

(b) hoogstens 3.5 persent vog, bevat.

(11) *Karringmelk* moet die produk wees wat oorbly wanneer vet van *gepasteuriseerde melk* of room onttrek word in die proses van botter maak. Dit moet minstens 5 persent vetvrye vaste melkstowwe bevat en moet vry wees van enige vreemde stof, uitgesonderd bygevoegde water en veroorloofde kleurstof. Wanneer daar egter voor of gedurende die karringproses van onskadelike neutraliserende stowwe gebruik gemaak is, is die aanwesigheid van sodanige stowwe veroorloof.

(12) *Aangesuurde melk* is normale melk, afgeroomde melk, gedeeltelike afgeroomde melk of hersaamgestelde melk wat berei is van melkpoeier wat gemaak is van afgeroomde melk en bygevoegde water en wat óf deur die *Streptococcus lactis* „gevorm" is, of deur die byvoeging van kulture soos die verskillende stamme van die *Bacillus acidophilus* gekweek is.

Dit moet minstens 8 persent vetvrye vaste melkstowwe bevat.

(13) Op elke pakket wat gedroogde, gekondenseerde, ingedampte of gekonsentreerde melk bevat, hetsy versoet of onversoet, moet 'n etiket aangebring word waarop daar met drukletter H in albei amptelike tale aangedui word hoe daar van die inhoud, deur verdunning met water, 'n vloeistof berei kan word wat aan die standaarde vir normale melk beantwoord.

(14) Op elke pakket wat gedroogde, gekondenseerde, ingedampte of gekonsentreerde afgeroomde of afskeiermelk bevat, hetsy versoet of onversoet, moet 'n etiket aangebring word, waarop met drukletter H in albei amptelike tale aangedui word hoe daar van die inhoud deur verdunning met water, 'n vloeistof berei kan word wat aan die voorgeskrewe standaarde vir afgeroomde of afskeiermelk beantwoord, tesame met die woorde ‚Berei van afgeroomde melk' in drukletter E.

ROOM.

8. Room moet minstens 20 dele persent melkvet bevat tensy dit vir vervaardigingsdoeleindes verkoop word op die grondslag van sy melkvetgehalte. Dit mag geen bederfwerende middels of ander vreemde stof bevat nie, tensy dit vir vervaardigingsdoeleindes verkoop word aan die eienaar of bestuurder van 'n botterfabriek of roomdepot wat ingevolge die Ordonnansie op die Beheer van die Suiwelnywerheid 1962 (Ordonnansie 29 van 1962) geregistreer is, en dan kan dit, as dit oor 'n lang afstand vervoer moet word, boorverbindings as bederfwerende middels tot op 'n halwe persent gereken as boorsuur (H_3BO_3) bevat. Die teenwoordigheid van 'n bederfwerende middel moet op die etiket vermeld word.

BOTTER, KUNSBOTTER EN GHEE.

9. (1) Die standaarde vir die samestelling van botter, bottersurrogate en kunsbotter (margarine) wat hierdie regulasie stel, is dieselfde as dié wat genoem word in die Ordonnansie op die Beheer van die Suiwelnywerheid 1962 (Ordonnansie 29 van 1962) of 'n wysiging daarvan. Die teenwoordigheid van 'n bederfwerende middel in botter, wat by hierdie regulasies veroorloof word, hoef nie op die etiket vermeld te staan nie.

(2) Elke pakket opnuutgemaakte, herbewerkte of prosesbotter of kunsbotter moet duidelik en duursaam gemerk, gestempel of geëtiketteer word met die woorde „opnuutgemaakte botter", „herbewerkte botter", „prosesbotter" of „kunsbotter", na gelang, op albei kante van die pakket

full enzyme action of the malt extract and by removing water and shall contain by weight —

(a) not less than 7.5 per cent of milk-fat; and

(b) not more than 3.5 per cent of moisture.

(11) *Buttermilk* shall be the product that remains when fat is removed from *pasteurised milk* or cream in the process of making butter. It shall contain not less than 5 per cent of milk-solids-not-fat and be free from any foreign substance except added water and permitted colouring matter. When, however, harmless neutralizing substances have been used before or during the churning process, the presence of such substances is permitted.

(12) *Cultured milk* shall be normal milk, skim-milk, partly skim-milk or reconstituted milk made from skim-milk powder and water and either "formed" by the *Streptococcus lactis* or cultured by the addition of such cultures as the various strains of the *Bacillus acidophilus.*

It shall contain not less than 8 per cent of milk-solids-not-fat.

(13) Every package containing dried, condensed evaporated or concentrated milk, whether sweetened or unsweetened, shall bear a label in type 'H' giving in both official languages directions for making from its contents, by dilution with water, a fluid conforming to the standards for normal milk.

(14) Every package containing dried, condensed, evaporated or concentrated skim or separated milk, whether sweetened or unsweetened, shall bear a label in type H giving in both official languages directions for making from its contents, by dilution with water, a fluid conforming to the standards prescribed for skim or separated milk, together with the words "Prepared from skim-milk" in type E.

CREAM.

8. Cream shall contain not less than 20 parts per cent of milk-fat, unless it is sold for manufacturing purposes on the basis of its milk-fat content. It shall be free from preservative or other foreign substance, unless sold for manufacturing purposes to the owner or occupier of a butter factory or cream depot registered under the Dairy Industry Control Ordinance, 1962 (Ordinance 29 of 1962), when it may, if intended to be transported over a long distance, contain boron compounds as a preservative in proportion not exceeding one-half per cent, calculated as boric acid (H_3BO_3). The presence of the preservative must be declared on the label.

BUTTER, MARGARINE AND GHEE.

9. (1) The standards of composition for butter, butter substitutes and margarine under these regulations shall be as specified in the Dairy Industry Control Ordinance, 1962 (Ordinance 29 of 1962) or any amendment thereof. The presence of preservative in butter as permitted under these regulations need not be declared on the label.

(2) Every package of renovated, milled or processed butter or margarine shall be distinctly and durably marked branded or labelled with the words "Renovated Butter", "Milled Butter", "Process Butter" or "Margarine", as the case may be, on both sides of the package in plain letters

met duidelike letters minstens een en 'n halwe duim vierkant groot op die vlak gemeet, en mag geen ander drukwerk daarop hê nie, buiten dié wat die Ordonnansie op die Beheer van die Suiwelnywerheid 1962 (Ordonnansie 29 van 1962) of die Ordonnansie op Mate en Gewigte 1962 (Ordonnansie 30 van 1962) of 'n wysiging van die een of die ander, vereis.

(3) *Ghee* bestaan uit suiwer bottervet, en moet voldoen aan die volgende ontleedkundige standaard: Minimum *Reichert-Meissl-waarde* 24.

not less than one and a half inch square, face measurements, and have no other printed matter except such as may be required by the Dairy Industry Control Ordinance, 1962 (Ordinance 29 of 1962), or the Weights and Measures Ordinance 1962, (Ordinance 30 of 1962) or any amendment of either of these ordinances.

(3) *Ghee* consists of pure butter fat, and should conform to the following analytical standard: Minimum Reichert-Meissl value 24.

KAAS.

10. (1) *Kaas* moet vervaardig word deur die stolling van die kaseïen van melk met of sonder verdere behandeling en met of sonder die byvoeging van ander bestanddele, soos gistingsmiddels, besondere skimmels, natrium- en/of kalsiumkloried, salpeter-toebereiding of veroorloofde kleurstowwe.

(2) *Normale melkkaas* („volmelk-kaas") mag nie minder as 45 persent melkvet in sy watervrye samestelling, en mag geen vreemde vetsoorte of bederfwerende middel bevat nie.

(a) *Cheddar-tipe kaas* mag nie meer as 37 persent vog en *Gouda- en soortgelyke tipes* mag nie meer as 42 persent vog bevat nie. *Blouskimmel-tipes kaas* mag nie meer as 45 persent vog bevat nie.

(b) *Proseskaas* waarby bedoel word die produk wat verkry word deur die vermenging en versnyding van verskillende hoeveelhede volmelkkaas, hetsy van dieselfde soort, tipe of graad of nie, en wat aan hittebehandeling of pasteurisasie onderwerp is met of sonder die toevoeging van onskadelike emulgeermiddels, mag nie meer as 45 persent vog bevat nie.

(c) Alle ander soorte normale melkkaas („volmelkkaas") mag nie meer as 65 persent vog bevat nie.

(3) *Afgeroomde melkkaas* is kaas wat minder as 45 persent melkvet in sy watervrye samestelling bevat. Dit mag geen vreemde vetsoorte of bederfwerende middels bevat nie, maar speserye en/of onskadelike kleurstowwe wat op die etiket met drukskrif H aangedui moet word, kan bygevoeg word. Afgeroomde melkkaas moet as sodanig met drukletter B geëtiketteer word.

(a) *Kruiekaas* van die *Leyden-tipe* of enige soortgelyke tipe kaas, mag nie meer as 40 persent vog bevat nie.

(b) *Suurmelkkaas* en ander tipes afgeroomde melkkaas mag nie meer as 75 persent vog bevat nie.

(4) *Roomkaas* mag nie minder as 60 persent melkvet in sy watervrye samestelling en nie meer as 55 persent vog bevat nie. Dit mag geen vreemde vet of bederfwerende middel bevat nie, maar speserye en/of onskadelike geurmiddels wat op die etiket met drukskrif H aangedui moet word, kan bygevoeg word.

(5) *Kaaspreparate* of *kaassmeer* is voedselpreparate wat kaas bevat met of sonder die toevoeging van ander voedselbestanddele, en kan speserye, onskadelike geursel, veroorloofde kleurstowwe, onskadelike emulgeermiddels en veroorloofde bederfwerende middels bevat. Kaaspreparate en kaassmeer mag nie minder as 14 persent melkvet of meer as 60 persent vog bevat nie. Die hoofbestanddele, afgesien van kaas, moet op die etiket aangedui word, waarby die name van die voedselbestanddele in die naam van die kaaspreparaat of kaassmeer ingelyf is.

CHEESE.

10. (1) *Cheese* shall be made by coagulating the casein of milk with or without further treatment and with or without the addition of other ingredients such as ripening ferments, special moulds, sodium and/or calcium chloride, salpetre, seasoning or permitted colouring matter.

(2) *Normal milk cheese* ("whole" milk cheese) shall contain not less than 45 per cent of milk-fat in its water-free substance and shall not contain any foreign fat or any preservative.

(a) *Cheddar type cheese* shall contain not more than 37 per cent moisture, and *Gouda* and similar types shall contain not more than 42 per cent of moisture. *Blue-veined types of cheese* shall not contain more than 45 per cent of moisture.

(b) *Process cheese* by which is meant the product obtained by the mixing and blending of different quantities of whole milk cheese, whether or not of the same make, type or grade and which has been subjected to heat treatment, or pasteurization, with or without the addition of harmless emulsifying agents, shall not contain more than 45 per cent of moisture.

(c) All other types of normal milk cheese ("whole" milk cheese) shall contain not more than 65 per cent of moisture.

(3) *Skim-milk cheese* shall be cheese containing less than 45 per cent of milk-fat in its water-free substance. It shall not contain any foreign fat or preservative, but spices and/or harmless flavouring substances may be present, and shall be disclosed on the label in type H. Skim-milk cheese shall be labelled as such in type B.

(a) *Spiced cheese of the Leyden type* or any similar type of cheese shall not contain more than 40 per cent of moisture.

(b) *Cottage* and other types of skim-milk cheese shall not contain more than 75 per cent of moisture.

(4) *Cream cheese* shall contain not less than 60 per cent of milk-fat in its water-free substance and not more than 55 per cent of moisture. It shall not contain any foreign fat or preservative but may contain spices and/or harmless flavouring substances which shall be disclosed on the label in type H.

(5) *Cheese preparations* or *cheese spreads* are food preparations containing cheese with or without the addition of other food constituents and may contain spices, harmless flavouring matter, permitted colouring matter, harmless emulsifying agents and permitted preservatives. Cheese preparations and cheese spreads shall not contain less than 14 per cent of milk-fat nor more than 60 per cent of moisture. The main ingredients besides cheese must be disclosed on the label and their names shall be incorporated in the name of the cheese preparation or cheese spread.

ROOMYS EN ROOMYSPRODUKTE.

11. (1) *Roomys-mengsel* is die onbevrore, gepasteuriseerde en gehomogeniseerde produk wat van een of meer van die volgende bestanddele berei word: vars room, botter, melk, afgeroomde melk, versoete of onversoete afgeroomde gekondenseerde melk, karringmelkpoeier, melkpoeier, afgeroomde melkpoeier en versoete en onversoete gekondenseerde melk. Hierby kan glukose, dekstrose, sukrose, invertsuiker, setstof, emulgeermiddel en water bygevoeg word. Die klaargemaakte produk mag geen toegevoegde bederfwerende middel bevat nie en hoogstens 1 persent setstof en emulgeermiddel, minstens 33⅓ persent per gewig aan totale vaste stowwe en minstens 10 persent per gewig melkvet. Geen vet buiten melkvet mag gebruik word nie, en die Reichert-Meissl-waarde van die geëkstraheerde vet moet minstens 21 wees.

(2) *Roomys* is die bevrore of half-bevrore voedingstof wat gemaak word van die homogene mengsel vervaardig van die bestanddele vermeld in subregulasie (1) met die toevoeging van onskadelike geursel en veroorloofde kleurstowwe, met of sonder die toevoeging van kakao of sjokoladestroop, vrugte, neute of suikergoed, en met minstens 33⅓ persent per gewig aan totale vaste stowwe en minstens 10 persent per gewig aan melkvet bevat. Een gelling roomys moet minstens 1.7 lb. aan totale vaste stowwe bevat, uitgesonderd moontlik bygevoegde vrugte of neute, en dit mag geen bygevoegde bederfwerende middel bevat nie.

Die totale getal organismes mag nie 50,000 per ml. oorskry nie en geen *E. coli*-tipe 1 mag in 0.1 ml. getoets teen 44°C aanwesig wees nie.

Die aanwesigheid van E. coli-tipe 1 moet deur die uitvoering van die indooltoets bevestig word. Geen patogene organismes mag aanwesig wees nie.

Geen vet behalwe melkvet is veroorloof nie, en die Reichert-Meissl-waarde van die geëkstraheerde vet moet minstens 21 wees.

(3) *Melkskommel* moet berei word van roomys en melk of melkpoeier en onskadelike geursel en veroorloofde kleurstowwe. Dit kan met een of meer van die volgende versoet word: Glukose, Dextrose, Sukrose en invert-suiker.

(4) *Sorbet* is 'n bevrore of half-bevrore voedingstof, uitgesonderd roomys, wat van 'n melkproduk met of sonder water, versoetingsmiddel, vrugte of vrugtesap, en veroorloofde geursel en kleurstowwe, berei is. Setmiddels en emulgeermiddels kan teenwoordig wees in hoeveelhede van hoogstens 1 persent per gewig van die eindproduk.

Die totale getal organismes mag nie 50,000 per ml. oorskry nie en geen *E. coli*-tipe 1 mag in 0.1 ml. getoets op 44°C aanwesig wees nie. Die aanwesigheid van *E. coli*-tipe 1 moet deur die uitvoering van die indooltoets bevestig word. Geen patogene organismes mag aanwesig wees nie.

ICE-CREAM AND ICE-CREAM PRODUCTS.

11. (1) *Ice-cream mix* shall be the unfrozen, pasteurized and homogenized product prepared from one or more of the following: fresh cream, butter, milk, skim-milk, sweetened condensed skim-milk, unsweetened condensed skim-milk, buttermilk powder, milk powder, skim-milk powder and sweetened and unsweetened condensed milk. To these may be added glucose, dextrose, sucrose, invert sugar, stabilizer, emulsifier and water. The finished article shall contain no added preservative, not more than 1 per cent of stabilizer and emulsifier, not less than 33⅓ per cent by weight of total solids and not less than 10 per cent by weight of milk-fat. No fat other than milk-fat shall be permitted and the Reichert-Meissl value of the extracted fat shall not be lower than 21.

(2) *Ice-cream* shall be the frozen or semi-frozen food made from the homogenized mixture prepared from the ingredients mentioned under subregulation (1) with the addition of harmless flavouring and permitted colouring matter, with or without the addition of cocoa or chocolate syrup, fruit, nuts or confections and shall contain not less than 33⅓ per cent by weight of total solids and not less than 10 per cent by weight of milk-fat. One gallon of ice-cream shall contain not less than 1.7 lb. of total solids, exclusive of any added fruit or nuts, and shall contain no added preservative.

The total number of organisms shall not exceed 50,000 per ml. and *E. coli* type 1 shall not be present in 0.1 ml. tested at 44°C. The presence of *E. coli* type 1 shall be confirmed by performing the indole test. No pathogenic organisms shall be present.

No fat other than milk-fat shall be permitted and the Reichert-Meissl value of the extracted fat shall not be lower than 21.

(3) *Milk shake* shall be prepared with ice-cream and milk or milk powder and harmless flavouring and permitted colouring matter. It may be sweetened with one or more of the following: glucose, dextrose, sucrose and invert sugar.

(4) *Sherbet* shall be frozen or semi-frozen food, other than ice-cream made from a milk product with or without water, sweetening agent, fruit or fruit juice and permitted flavouring and colouring agents. Stabilizers and emulsifiers may be present in amounts not exceeding 1 per cent by weight of the finished product. The total number of organisms shall not exceed 50,000 per ml. and *E. coli* type 1 shall not be present in 0.1 ml. tested at 44°C. The presence of *E. coli* type 1 shall be confirmed by performing the indole test. No pathogenic organisms shall be present.

GRAANSOORTE.

12. (1) *Fynmeel:*—

(a) Niemand mag fynmeel in die Gebied invoer waarby daar enige vreemde stof buiten die stowwe wat subregulasie (2) hiervan noem, of bedoel, gevoeg is, of wat enige kunsmatige verbleikingsproses ondergaan het nie, en niemand mag 'n chemiese verbleikingsmiddel of sogenaamde „verbeteraar" wat bedoel is om meel mee te behandel of daarmee vermeng te word, in die Gebied invoer, in sy besit hou, of verkoop nie.

(b) Voordat 'n besending fynmeel wat vir verkoop of gebruik in die Gebied bedoel is, in die Gebied ingevoer word, moet die invoerder of sy agent aan die doeanebeampte by die invoerhawe 'n sertifikaat

CEREALS.

12. (1) *Flour.*

(a) No person shall import into the Territory any flour to which any foreign substance, other than a substance mentioned or referred to in subregulation (2) hereof, has been added, or which has been subjected to any artificial bleaching process, and no person shall import into the Territory, have in his possession, or sell any chemical bleaching agent or so-called "improver" intended for the treatment of or mixing with flour.

(b) Before importing into the Territory any consignment of flour intended for sale or use in the Territory, the importer or his agent shall produce to the collector of customs at the port of entry, a certificate by the head

inlewer van die hoof van die landboudepartement of ander verantwoordelike beampte van die regering van die uitvoerende land, waarin vermeld word dat die fynmeel geen vreemde stowwe bevat nie, buiten 'n stof wat subregulasie (2) hiervan noem of bedoel, nòg dat dit 'n kunsmatige verbleikingsproses ondergaan het nie. Monsters van die fynmeel kan ook geneem word en na 'n analis gestuur word.

(c) Niemand mag 'n vreemde stof buiten dié genoem of bedoel in subregulasie (2) hiervan, of 'n soortgelyke stof, by fynmeel voeg nie, nòg mag hy fynmeel aan 'n kunsmatige verbleikingsproses onderwerp nie, hetsy gedurende of na die maling daarvan. Fynmeel wat in die Gebied gemaal word, kan egter gedurende die maling behandel word met stikstofperoksied wat met behulp van elektrisiteit ontwikkel word, en in so 'n geval moet die behandeling so gereël en beperk word dat die totale nitriete (gereken as natriumnitriet) in die behandelde fynmeel hoogstens ses dele per miljoen bedra en verder, uitgesonder dat produsente van banket-meelblom sodanige banket-meelblom met kloorgas kan behandel teneinde dit geskik te maak vir gebruik in dié vervaardiging van koek met 'n hoë vet- en/of suikergehalte.

(2) *Selfrysende fynmeel* is fynmeel waarby bakpoeier of ander suurdeegstof gevoeg is. Die opskrif van elke pakket wat fynmeel bevat waarby suurfosfaat gevoeg is, moet, met drukletter H, die uitdrukking „berei met suurfosfaatbakpoeier" insluit.

(3) Elke pakket wat 'n mengsel meelsoorte bevat, moet die opskrif „gemengde meelsoorte", met drukletter A, met die name en verhoudings by benadering van die verskillende soorte meel waaruit die mengsel bestaan, met drukletter C, daarop hê.

(4) Niemand mag brood wat van rogmeel of van 'n mengsel graansoorte met of sonder ander plantaardige produkte gemaak is, verkoop nie, tensy dit 'n opskrif dra — wat daaraan geheg moet word voordat die deeg in die oond gesit word — met die woorde „rogbrood" of „gemengde brood" (na gelang) met drukletter E en die naam en sakeadres van die vervaardiger met drukletter H, en in die geval van „gemengde brood" die name en verhoudings by benadering van die graansoorte of ander plantaardige produkte waaruit dit gemaak is, met drukletter H daarop aangebring. So 'n opskrif moet van so 'n aard wees dat dit, nadat die brood gebak is, daaraan vas en duidelik leesbaar bly. Elkeen wat so 'n opskrif met opset verwyder, is skuldig aan 'n misdryf.

(5) *Gepoleerde rys* is rys wat met of sonder talkum gepoleer is. Dit mag geen vreemde stof buiten talkum (in die verhouding van hoogstens 'n halwe persent) of spore van glukose of veroorloofde kleurstof bevat nie.

(6) *Rysmeel* en *gemaalde rys* is die produk wat verkry word deur doprys te maal, en dit mag geen vreemde stof bevat nie.

(7) Elke meul waarin graan gemaal word vir menslike verbruik, moet ingerig word met doeltreffende skoonmaaktoestelle vir die doeltreffende verwydering van ongesonde, skadelike of vreemde stof, en geen graan mag in so 'n meul gemaal, gebreek of vergruis of andersins behandel word vir menslike verbruik nie, tensy die graan deur die skoonmaaktoestelle gevoer is en alle ongesonde, skadelike of vreemde stowwe behoorlik daaruit verwyder is. Elkeen wat fynmeel, meel of ander verwerkte graan verkoop wat sodanige stowwe bevat, is skuldig aan 'n misdryf.

(8) Voedsame, natuurlike stowwe van dierlike of plantaardige oorsprong kan by meel of fynmeel of mieliemeel gevoeg word ten einde die voedingswaarde daarvan

of the Department of Agriculture or other responsible officer of the Government of the exporting country stating that the flour is entirely free from any foreign substance, other than a substance mentioned or referred to in subregulation (2) hereof, and has not been subjected to any artificial bleaching process. Samples of the flour may also be taken and transmitted to an analyst.

(c) No person shall add to any flour any foreign substance, other than a substance mentioned or referred to in subregulation (2) hereof or similar substance or shall subject any flour either during or after milling, to any artificial bleaching process, save that flour milled in the Territory may during milling be treated with peroxide of nitrogen generated by electricity, the treatment being regulated and restricted so that the total nitrites (calculated as sodium nitrite) in the treated flour shall not exceed six parts per million, and save further, that producers of cake flour may treat such cake flour with chlorine gas so as to make it suitable for use in the manufacture of cakes with a high fat and/or sugar content.

(2) *Self-raising flour* is flour to which baking powder or other leavening substances have been added. The label of every package containing flour to which acid phosphate has been added shall state, in type H, "Prepared with acid phosphate baking powder".

(3) Every package containing a mixture of meals shall be labelled "Mixed Meals" in type A, with the names and approximate proportions of the different kinds of meal of which the mixture is composed, in type C.

(4) No person shall sell bread made from rye meal or from a mixture of cereals with or without other vegetable products, which does not bear a label — to be attached before the dough is placed in the oven — with the words "Rye Bread" or "Mixed Bread" (as the case may be) in type E, and the name and business address of the manufacturer in type H, and in the case of "Mixed Bread" the names and approximate proportions of the cereals or other vegetable products from which it is made, in type H, the label to be such that it remains attached and clearly legible after baking. Any person who wilfully removes any such label shall be guilty of an offence.

(5) *Polished rice* is rice polished with or without talc; it shall contain no foreign substance other than talc in a proportion not exceeding one-half per cent or traces of glucose or permitted colouring matter.

(6) *Rice flour* or *ground rice* is the product obtained by grinding husked rice, and shall not contain any foreign substance.

(7) Every mill in which grain is milled for human consumption, shall be provided with efficient cleaning appliances so as to remove effectively unwholesome, injurious or foreign matter, and no grain shall be ground, crushed or gristed or otherwise processed in such mill for human consumption unless the grain has passed through the cleaning appliances and all unwholesome, injurious or foreign matter, has been effectively removed therefrom. Any person selling any flour, meal or other processed grain containing such matter shall be guilty of an offence.

(8) Wholesome natural substances of animal or vegetable origin may be added to meal or flour or maize meal for the purpose of increasing its nutritional value. The

te verhoog. Die byvoeging van sintetiese vitamines word verbied.

Die byvoeging van 14 onse kalsiumasetaat by 200 lb. meel om die vorming van draderigheid teen te werk, is toelaatbaar.

(9) Meel en fynmeel of mieliemeel waarby gesonde stowwe ooreenkomstig subregulasie (8) hiervan gevoeg is, en brood wat gemaak is van sodanige meel of fynmeel moet 'n etiket hê, waarop die woord „verryk" en die naam en sakeadres van die vervaardiger met drukletter G staan.

BAKPOEIER EN ANDER SUURDEEGSTOWWE.

13. (1) *Bakpoeier* is die suurdeegstof wat verkry word deur 'n stof wat op suur reageer te vermeng met natriumbikarbonaat met of sonder stysel. Dit mag nie meer as 1.5 persent sulfate, gereken as kalsiumsulfaat ($CaSO_4$) bevat nie, nòg meer as 0.1 persent aluminiumverbindings, gereken as alumina (Al_2O_3) nie, en dit moet minstens 10 persent per gewig aan koolstofdioksied lewer, en dit mag nie fluoor bevat nie.

(2) *Kremetart* moet minstens 95 persent wynsteensuur gereken as kaliumwaterstoftartraat ($KHC_4H_4O_6$) bevat, en hoogstens 2 persent sulfate gereken as kalsiumsulfaat ($CaSO_4$).

(3) *Suurfosfaatpoeier* is 'n suurfosfaat wat, met of sonder stysel of ander gesonde meelstof gebruik kan word in die plek van kremetart in die bereiding van chemiese suurdeegstof vir bakdoeleindes. Dit mag hoogstens 2 persent sulfate bevat gereken as kalsiumsulfaat ($CaSO_4$), of hoogstens 0.3 persent aan enige samestelling van aluminium, gereken as alumina (Al_2O_3). Elke pakket wat suurfosfaat bevat vir gebruik in voedsel, of wat bakpoeier bevat waarvan suurfosfaat 'n bestanddeel is, moet in die opskrif die woord „suurfosfaat", met drukletter E aangee. Die woord „kremetart" of letters wat kremetart of wynsteensuur aandui, mag nie in so 'n opskrif verskyn nie.

VLEIS EN VIS EN PREPARATE DAARVAN: EETBARE VET EN EETBARE OLIES EN MINERALE OLIES.

14. (1) (a) *Vleis* is die skoon, gesonde en voedsame vleis van diere of voëls wat as voedsel gebruik word. Vleis, uitgesonderd dié van beeste, skape, varke, bokke en pluimvee, moet 'n opskrif dra wat die aard daarvan aandui.

(b) Elke preparaat of mengsel van vleis, uitgesonderd dié van beeste, skape, varke, bokke en pluimvee, moet 'n opskrif dra waarop die soort, samestelling of oorsprong daarvan aangegee word, en moet met die beskrywing op die opskrif ooreenkom.

(c) *Maer vleis* is vleis waaraan daar geen vet sit nie.

(2) (a) *Gemaalde vleis* is die gemaalde skeletspierstelselvleis van 'n dier wat as voedsel gebruik word, en dit moet minstens 60 persent maer vleis met minstens 2 persent proteïenstikstof bevat. Dit mag geen bederfwerende, meelhoudende of ander vreemde stof bevat nie.

(b) *Boerwors* is wors wat van die skoon, gesonde en voedsame skeletspierstelselvleis en vet van beeste, skape of varke, of van 'n mengsel van twee of meer hiervan berei is. Dit moet minstens 90 persent totale vleis met minstens 2 persent proteïenstikstof bevat. Dit kan graanstowwe, speserye, onskadelike geursel en veroorloofde bederfwerende middels bevat. Dit kan salpeter en natrium- of kaliumnitriet bevat: Met dien verstande dat die eindproduk hoogstens 200 dele per miljoen nitriet, gereken as natriumnitriet, mag bevat.

addition of synthetic vitamins is prohibited. The addition of 14 ounces calcium acetate to 200 lb. meal to prevent the formation of rope is permitted.

(9) Meal or flour or maize meal to which wholesome substances have been added as permitted by subregulation (8) hereof, and bread made from such meal or flour shall be labelled in type G with the word "Enriched" and the name and business address of the manufacturer.

BAKING POWDER AND OTHER LEAVENING SUBSTANCES.

13. (1) *Baking powder* is the leavening agent produced by mixing an acid re-acting material, with sodium bicarbonate, with or without starch. It shall contain not more than 1.5 per cent of sulphates calculated as calcium sulphate ($CaSO_4$), or more than 0.1 per cent of aluminium compounds calculated as alumina (Al_2O_3), and shall yield not less than 10 per cent by weight, of carbon dioxide, and shall not contain fluorine.

(2) *Cream of tartar* shall contain not less than 95 per cent of acid tartrates calculated as potassium acid tartrate ($KHC_4H_4O_6$), and not more than two per cent of sulphates calculated as calcium sulphate ($CaSO_4$).

(3) *Acid Phosphate powder* is an acid phosphate which, with or without starch or other wholesome farinaceous substance, may be used to replace cream of tartar in the preparation of chemical leaven for baking purposes. It shall not contain more than 2 per cent of sulphates calculated as calcium sulphate $CaSO_4$), nor more than 0.3 per cent of any compound of aluminium calculated as alumina (Al_2O_3). Every package containing acid phosphate for use in food, or containing any baking powder of which acid phosphate is an ingredient, shall be labelled with the words "Acid Phosphate", in type E. The words "Cream of Tartar" or any lettering suggesting cream of tartar or tartaric acid shall not appear on any such label.

MEAT AND FISH AND THEIR PREPARATIONS: EDIBLE FATS AND EDIBLE OILS AND MINERAL OILS.

14. (1) (a) *Meat* shall be clean, sound and wholesome flesh of animals or birds used as food. Meat other than that of bovines, sheep, pigs, goats and poultry shall bear a label indicating its nature.

(b) Any preparation or mixture of meat, other than that of bovines, sheep, pigs, goats and poultry shall bear a label stating the kind, composition or origin of the meat and shall correspond to the description or label.

(c) *Lean meat* shall be meat without any adhering fat.

(2) (a) *Minced meat* shall be minced skeletal musculature of any animal used for food and shall contain not less than 60 per cent of lean meat with a minimum of 2 per cent of protein nitrogen. It shall not contain any preservative, farinaceous or other foreign substance.

(b) *Boerwors* shall be made from the clean, sound and wholesome musculature and fat of the bovine, sheep or pig, or mixture of two or more thereof. It shall contain not less than 90 per cent total meat and not less than 2 per cent protein nitrogen. It may contain cereal substances, spices, harmless flavouring substances and permitted preservatives. It may contain saltpetre and sodium or potassium nitrite: Provided the finished article shall not contain more than 200 p.p.m. of nitrite calculated as sodium nitrite.

(Die bedoeling van hierdie regulasie is dat boerwors minstens 60 persent maervleis en minstens 90 persent totale vleis, dit wil sê, maervleis en vet, moet bevat.)

(c) *Beeswors* en *beesworsvleis* moet hoofsaaklik van die skeletspierstelselvleis en vet van die bees gemaak word, en moet minstens 75 persent totale vleis met minstens 1.75 persent proteïenstikstof en hoogstens 6 persent stysel bevat. Dit kan veroorloofde bederfwerende middels, toegevoegde fosfate, wat nie 0.5 persent van die eindproduk mag oorskry nie, speserye en onskadelike geursel, bevat.

(d) *Varkwors* of *varkworsvleis* moet hoofsaaklik van die skeletspierstelselvleis en vet van die vark gemaak word, en moet altesame minstens 75 persent totale vleis en minstens 1.5 persent proteïenstikstof en hoogstens 6 persent stysel bevat. Dit kan veroorloofde bederfwerende middels, toegevoegde fosfate, wat nie 0.5 persent van die eindproduk mag oorskry nie, speserye en onskadelike geursel, bevat.

(e) *Wors van gemengde vleis* en *worsvleis* moet van die skeletspierstelselvleis en vet van 'n dier wat as voedsel gebruik word, gemaak word, en moet minstens 75 persent totale vleis met minstens 1.75 persent proteïenstikstof en hoogstens 6 persent stysel bevat. Dit kan veroorloofde bederfwerende middels, toegevoegde fosfate wat nie 0.5 persent van die eindproduk mag oorskry nie, speserye en onskadelike geursel, bevat.

(3) (a) *Bewerkte vleis,* vermeng of onvermeng, is vleis wat gekook, gesout, gedroog, gerook of aan 'n verbinding van sodanige prosesse onderwerp is. Dit kan gewone sout, salpeter, natrium- of kaliumnitriet, suiker, asyn, speserye en/of veroorloofde kleurstowwe bevat, maar geen ander vreemde stowwe nie. Die totale vleisinhoud moet minstens 95 persent wees, en die hoeveelheid nitriet, as natriumnitriet gereken, mag hoogstens 200 dele per miljoen in die eindproduk wees. As dit in 'n houer verpak is, kan vet, agar-agar en/of gelatine as pakstof gebruik word.

(b) (i) *Vleisprodukte,* uitgesonderd ingelegde vleisprodukte, wat lugledig verpak is, moet doeltreffend verseël wees en moet 'n etiket met die woorde ‚Hou verkoel' in druklettertipe E dra.

(ii) *Visprodukte,* uitgesonderd ingelegde visprodukte wat lugledig verpak is, moet doeltreffend verseël wees en moet 'n etiket met die woorde ‚Hou bevrore' in druklettertipe E dra.

(4) (i) *Vervaardigde vleisprodukte* is vleisprodukte wat nie net gemaal en/of fyngemaak is nie maar ook aan een of meer van die prosesse wat in regulasie 14 (3) genoem word, onderwerp is, en dit sluit in polonie, serwelaatwors, smeervleis, sult, vleisbrood of vleisrolle en dergelike artikels wat vleis bevat, maar nie voedselprodukte soos worsrolletjies en vleispasteie nie.

(ii) *Vervaardigde vleisprodukte* moet gemaak word van vleis soos omskrywe in regulaise 14 (1) (a) met speserye en smaakgewende middels, met of sonder melk, eiers, agar-agar, gelatine, en gesonde meelhoudende of ander plantaardige stowwe. Dit kan toegevoegde fosfate wat nie 0.5 persent van die eindproduk oorskry nie, toegevoegde askorbiensuur, veroorloofde bederfwerende middels en kleursel, salpeter, natrium- of kaliumnitriet bevat: Met dien verstande dat die eindproduk hoogstens 200 dele per miljoen nitriet, bereken as natriumnitriet, mag bevat. Die totale vleisinhoud moet minstens 75 persent wees. As dit in 'n houer verpak is, kan pekel, vet, agar-agar, en/of gelatine as pakstof gebruik word.

(iii) Die standaarde van samestelling van ingemaakte vleisprodukte ingevolge die ordonnansie, is die verpligte

(The meaning of this regulation is that "Boerwors" shall contain not less than 60 per cent of lean meat and not less than 90 per cent of total meat, that is, lean meat and fat).

(c) *Beef Sausages* and *Beef Sausage Meat* shall be made primarily from the skeletal musculature and fat of the bovine and shall not contain less than 75 per cent total meat with a minimum of 1.75 per cent protein nitrogen and not more than 6 per cent of starch. They may contain permitted preservatives, added phosphates not exceeding 0.5 per cent of the final product, spices and harmless flavouring substances.

(d) *Pork Sausages* or *Pork Sausage Meat* shall be made primarily from the skeletal musculature and fat of the pig and shall contain not less than 75 per cent of total meat with a minimum of 1.5 per cent protein nitrogen and not more than 6 per cent of starch. They may contain permitted preservatives, added phosphates not exceeding 0.5 per cent of the final product, spices and harmless flavouring substances.

(e) *Mixed-meat Sausages* and *Sausage Meat* shall be made from the skeletal musculature and fat of any animal used as food and shall contain not less than 75 per cent of total meat with a minimum of 1.75 per cent of protein nitrogen and not more than 6 per cent of starch. They may contain permitted preservatives, added phosphates not exceeding 0.5 per cent of the final product, spices and harmless flavouring substances.

(3) (a) *Processed Meat,* simple or mixed, shall be meat which has been subjected to cooking, curing, drying, smoking, and any combination of such processes. It may contain common salt, saltpetre, sodium or potassium nitrite, sugar, vinegar, spices and/or permitted colouring matter, but no other foreign substances. The minimum total meat content shall be 95 per cent and the amount of nitrite calculated as sodium nitrite, shall not exceed 200 p.p.m. in the finished article. If packed in any container, fat, agar-agar and/or gelatine may be used as a packing medium.

(b) (i) *Meat products,* other than canned meat products, which have been vacuum-packed, shall be effectively sealed and shall bear a label with the words 'Keep refrigerated, in type E.

(ii) *Fish products,* other than canned fish products, which have been vacuum-packed, shall be effectively sealed and shall bear a label with the words 'Keep frozen', in type E.

(4) (i) *Manufactured meat products* shall be meat products which have undergone one or more of the processes enumerated in regulation 14 (3) in addition to mincing and/or grinding, and include polonies, saveloys, meat pastes, brawn, meat loaves or rolls and similar articles containing meat, but exclude food products of the nature of sausage rolls and meat pies.

(ii) *Manufactured meat products* shall be made from meat as defined in regulation 14 (1) (a) with spices and flavouring with or without milk, eggs, agar-agar, gelatine and wholesome farinaceous or other vegetable substances. They may contain added phosphates, not exceeding 0.5 per cent of the final product, added ascorbic acid, permitted preservatives and colouring matter, saltpetre, and potassium or sodium nitrite: Provided that the finished article shall not contain more than 200 p.p.m. of nitrite calculated as sodium nitrite. The total meat content shall not be less than 75 per cent. If packed in any container, brine, fat, agar-agar and/or gelatine may be used as a packing medium.

(iii) The standards of composition of canned meat products under the ordinance shall be the compulsory

standaardspesifikasie vir die vervaardiging, verwerking of behandeling van ingemaakte vleisprodukte soos afgekondig deur die Minister van Ekonomiese Sake ingevolge artikel 15 (1) (a) en (i) van die Wet op Standaarde 1945 (Wet 24 van 1945, (Republiek). Die verpligte standaard-spesifikasies is ook ten opsigte van ingevoerde ingemaakte vleisprodukte van toepassing.

(iv) *Berekeningstelsel.* In alle gevalle waar die berekening van totale vleis kragtens regulasie 14 (1), (2), (3) en (4) nodig is, moet die onderstaande formule gebruik word:—

Persentasie maer vleis = Persentasie proteïenstikstof x 30.

Persentasie totale vleis = Persentasie maer vleis + persentasie vet.

(5) (a) *Vleisekstrak* is die produk wat verkry word wanneer daar met vars vleis en water 'n aftreksel gemaak word en die vloeibare gedeelte deur verdamping gekonsentreer word, nadat die vet verwyder is, en dit moet altesame minstens 75 persent vaste stowwe bevat waarvan hoogstens 27 persent as, en hoogstens 12 persent natriumchloried (gereken volgens die totale hoeveelheid chloor wat teenwoordig is), hoogstens ses-tiendes persent vet en minstens 8 persent stikstof moet wees.

(b) *Vleissap* is die vloeibare gedeelte van spiervesel wat deur drukking of op 'n ander manier verkry word, en dit kan deur verdamping by 'n temperatuur onder die stolpunt van die oplosbare proteïene gekonsentreer word. Die vaste stowwe mag hoogstens 15 persent as, hoogstens 2.5 persent natriumchloried (gereken volgens die totale hoeveelheid chloor wat teenwoordig is), hoogstens 4 persent en minstens 2 persent fosforsuur (P_2O_5), en moet minstens 12 persent stikstof, bevat.

(c) *Peptone* is die produkte wat berei word deur proteïenstowwe, deur middel van ensieme of andersins, te laat verteer, en dit moet minstens 50 persent proteose en peptone bevat.

(6) (a) *Vis* is die skoon, onbedorwe en gesonde vlees van alle soorte eetbare vis, met inbegrip van skaal- en weekdiere. Waar dit as 'n besondere soort of preparaat van vis verkoop word, of 'n etiket het waarin die soort, samestelling of oorsprong daarvan genoem word, moet dit met die beskrywing of etiket ooreenstem. In die geval van gerookte vis is veroorloofde kleurstof toelaatbaar.

(b) *Vispreparate* moet gemaak word van die skoon, onbedorwe en gesonde vlees van die vis met of sonder veroorloofde kleurstof, voedsame, meelhoudende of ander plantaardige stowwe. Vitamines mag nie bygevoeg word nie. Askorbiensuur, met of sonder sitroensuur, kan egter vir inmaakdoeleindes tot vis bygevoeg word. In die geval van ingemaakte kreef en ingemaakte vis is die byvoeging van natrium-heksametafosfat in hoeveelhede van hoogstens 0.5 persent toelaatbaar.

(i) Die standaarde van samestelling van ingemaakte vis ingevolge die ordonnansie en regulasies, is die verpligte standaard-spesifikasies vir die vervaardiging, verwerking, of behandeling van ingemaakte vis wat die Minister van Ekonomiese Sake ingevolge artikel 15(1)(a) en (i) van die Wet op Standaarde 1945 (Wet 24 van 1945, Republiek) afgekondig het. Die verpligte standaard-spesifikasies soos op Suidwes-Afrika toegepas by Goewermentskennisgewings 119 en 120 van 10 April 1953, geld ook vir ingevoerde ingemaakte vis.

(ii) By *visbolletjies* en *viskoekies* moet die totale visinhoud minstens 37.5 persent en die totale proteïenstikstofinhoud minstens 1 persent wees.

standard specification for the manufacture, processing or treatment of canned meat products declared by the Minister of Economic Affairs under section 15 (1) (a) and (i) of the Standards Act, 1945, (Act 24 of 1945) (Republic). The compulsory standard specifications shall also apply to imported canned meat products.

(iv) *Methods of calculation.* In all cases where it is necessary to calculate total meat under regulations 14 (1), (2), (3) and (4), the formula used shall be:—

Percentage lean meat = Percentage protein nitrogen x 30.

Percentage total meat = Percentage lean meat + percentage fat.

(5) (a) *Meat extract* shall be the product obtained by extracting fresh meat with water and concentrating the liquid portion by evaporation after the removal of fat and shall contain not less than 75 per cent of total solids of which not over 27 per cent shall be ash and not over 12 per cent shall be sodium chloride (calculated from the total chlorine present), not over six-tenths per cent shall be fat and not less than 8 per cent shall be nitrogen.

(b) *Meat juice* shall be the fluid portion of muscle fibre obtained by pressure or otherwise and may be concentrated by evaporation at a temperature below the coagulation point of the soluble proteins. The solids shall contain not more than 15 per cent of ash, not more than 2.5 per cent of sodium chloride (calculated from the total chlorine present), not more than 4 per cent and not less than 2 per cent of phosphoric acid (P_2O_5) and not less than 12 per cent nitrogen.

(c) *Peptones* shall be products prepared by the digestion of protein material by means of enzymes or otherwise and shall contain not less than 50 per cent of proteoses and peptones.

(6) (a) *Fish* shall be the clean, sound and wholesome flesh of all varieties of edible fish, which shall include crustaceans and mollusca. If it is sold as a particular kind or preparation of fish or bears a label stating its kind, composition or origin, it shall correspond wtih the description or label. In the case of smoked fish permitted colouring may be used.

(b) *Fish preparations* shall be made from the clean, sound and wholesome flesh of fish with or without permitted colouring matter, wholesome farinaceous or other vegetable substances. Vitamins shall not be added. Ascorbic acid with or without citric acid may, however, be added to fish for canning purposes. In the case of canned rock lobster and canned fish the addition of sodium hexametaphosphate in amounts not exceeding 0.5 per cent shall be permitted.

(i) The standards of composition of canned fish under the ordinance and regulations shall be the compulsory standard specifications for the manufacture, processing or treatment of canned fish declared by the Minister of Economic Affairs under section 15 (1) (a) and (i) of the Standards Act, 1945 (Act 24 of 1945) (Republic). The compulsory standard specifications as applied to South West Africa by Government Notices 119 and 120 of 10 April 1953 shall also apply to imported canned fish.

(ii) In the case of *fish balls* and *fish cakes,* the minimum total fish contents shall be not less than 37.5 per cent and the total protein nitrogen content shall be not less than 1 per cent.

(iii) By *ander vispreparate* moet die totale visinhoud minstens 75 persent en die proteïenstikstofinhoud minstens 2 persent wees, tensy die persentasie vis opvallend met drukletter G op die etiket aangedui word.

(iii) In the case of other *fish preparations* the minimum total fish contents shall be not less than 75 per cent and the protein nitrogen content shall be not less than 2 per cent, unless the percentage fish is indicated in a prominent position on the label in type G.

(c) In alle gevalle waar die berekening van die totale visinhoud nodig is, moet die onderstaande formule gebruik word:-

Persentasie totale vis = Persentasie proteïenstikstof x 37.5

(c) In all cases where it is necessary to calculate total fish content, the formula used shall be:—

Percentage total fish = Percentage protein nitrogen x 37.5.

(d) (i) In die geval van bevrore ongekookte seevoedsel soos steurgarnale, garnale, varswaterkrewe, seekrewe, krapvleis, oesters, mossels, gapermossels of vis, moet geen ontbinding plaasgevind het nie.

Dit moet in 'n bevrore toestand gehou word. Antibiotika en organismes van die genera *Salmonella* en *Shigella* en van die spesie *Vibrio cholerae* en Koagulase-positiewe *Staphylococcus aureus* mag nie aanwesig wees nie. Die getal *Escherichia coli* tipe 1-organismes en enterococci mag nie tien (10) per honderd (100) gram te bowe gaan nie.

'n Oppervlakplaattelling by 35°C 48 uur lank mag nie 400,000 organismes per gram te bowe gaan nie.

Die woorde ‚Bevrore Ongekookte' of ‚Bevrore Rou, of ‚Snelbevrore Ongekookte' of ‚Snelbevrore Rou' watter ook al verkies word, en ‚Hou Bevrore' moet op die etiket van elke pakket wat bevrore ongekookte seevoedsel bevat met drukletter ‚D' verskyn.

(d) (i) In the case of frozen uncooked marine food such as prawns, shrimps, crayfish, lobsters, crab-meat, oysters, mussels, clams or fish, no decomposition shall have occurred.

It shall be maintained in a frozen state. Antibiotics and organisms of the genera *Salmonella* and *Shigella* and of the species *Vibrio cholerae* and coagulase-positive *Staphylococcus aureus* shall not be present. The number of organisms of *Escherichia coli* type 1 and enterococci shall not exceed ten (10) per hundred (100) grams.

A surface plate count at 35°C for 48 hours shall not exceed 400,000 organisms per gram.

The words 'Frozen Uncooked' or 'Frozen Raw' or 'Quick-frozen Uncooked' or 'Quick-frozen Raw' which ever is preferred, and 'Keep frozen' shall appear in type 'D' on the label of every package containing frozen uncooked marine food.

(ii) In die geval van bevrore voorafgekookte seevoedsel soos steurgarnale, garnale, varswaterkrewe, seekrewe, krapvleis, oesters, mossels, gapermossels of vis, moet geen ontbinding plaasgevind het nie.

Dit moet in 'n bevrore toestand gehou word. Antibiotika en organismes van die genera *Salmonella, Shigella* en *Escherichia coli* tipe 1 en van die spesie *Vibrio cholerae* en Koagulase-positiewe *Staphylococcus aureus* mag nie aanwesig wees nie.

'n Oppervlakplaattelling by 35°C 48 uur lank mag nie 100,000 organismes per gram te bowe gaan nie. Coli aerogenes-organismes mag nie tien (10) per gram te bowe gaan nie. Die woorde ‚Bevrore Voorafgekookte' of ‚Snelbevrore Voorafgekookte' watter ook al verkies word, en ‚Hou Bevrore' moet op die etiket van elke pakket wat bevrore voorafgekookte seevoedsel bevat met drukletter ‚D' verskyn.

(ii) In the case of frozen pre-cooked marine food such as prawns, shrimps, crayfish, lobsters, crab-meat, oysters, mussels, clams or fish, no decomposition shall have occurred.

It shall be maintained in a frozen state. Antibiotics and organisms of the genera *Salmonella, Shigella* and *Escherichia coli* type 1 and of the species *Vibrio cholerae* and coagulase-positive *Staphylococcus aureus* shall not be present.

A surface plate count at 35°C for 48 hours shall not exceed 100,000 organisms per gram. Coli aerogenes organisms shall not exceed ten (10) per gram.

The words 'Frozen Pre-cooked' or 'Quick-frozen Pre-cooked' whichever is preferred, and 'Keep frozen' shall appear in type 'D' on the label of every package containing frozen pre-cooked marine food.

(7) *Braaivet* is vet wat uit die vleis van beeste, skape of bokke gebraai is, en dit mag geen vreemde stof buiten gewone sout bevat nie.

(7) *Dripping* is fat rendered from the meat of cattle, sheep or goats and shall contain no foreign substance except common salt.

(8) *Varkvet* is vet wat uit varkvleis gebraai is, en dit mag geen vreemde stof buiten gewone sout bevat nie.

(8) *Lard* is fat rendered from the meat of the pig, and shall contain no foreign substance except common salt.

(9) *Samegestelde varkvet* of *varkvetsamestelling* is 'n mengsel wat minstens 25 persent varkvet met braaivet of ander dierevet bevat, met of sonder katoensaadsterien of ander plantaardige vet, en dit mag geen ander stof buiten gewone sout bevat nie. Op elke pakkie moet 'n etiket met drukletter D aangebring word waarop die name van die bestanddele en die verhouding by benadering van elkeen aangedui word.

(9) *Compound Lard* or *Lard Compound* is a mixture containing not less than 25 per cent of lard with dripping or other animal fat, with or without cottonseed stearin or other vegetable fat, and shall contain no other substance except common salt. Every package shall bear a label in type D, stating the names of the ingredients and the approximate proportion of each.

(10) Vethoudende stowwe wat vir kook- en ander kombuisdoeleindes bedoel is, en wat 'n mengsel is van enige of al die onderstaande stowwe —

(i) olie soos omskryf in subregulasie (11);

(ii) dierevette; en

(iii) gehidrogeniseerde (verharde) plantaardige en visolie en vet;

moet die opskrif „Kookvet" met drukletter D dra. As dit voorberei is van vet en olie van plantaardige oorsprong kan dit die opskrif „Plantaardige Vet" met drukletter D dra. Dit moet vry wees van galsterigheid en 'n onaangename reuk of smaak. Dit mag geen mineraalolie bevat nie, maar kan antioksideermiddels soos voorgeskryf by regulasie 5, bevat.

(11) *Eetbare olie, slaai-olie* of *kookolie* is olie wat algemeen erken word as 'n voedsame voedingstof. Dit moet vry wees van galsterigheid, ontbinding of van onaangename reuk of smaak en mag geen mineraalolie bevat nie. Dit kan antioksideermiddels soos voorgeskryf by regulasie 5, en veroorloofde kleurstowwe bevat. Die etiket op elke pakkie wat eetbare olie bevat, moet met drukletter E die naam van die soort of soorte olie wat dit bevat, aangee. Die standaard van suiwerheid of gehalte van sodanige olies moet dieselfde wees as dié, indien enige, wat bepaal word in die uitgawe van die *British Pharmacopoeia* of die *British Pharmaceutical Codex* wat kragtens die ordonnansie ingevolge regulasie 31, van toepassing is.

(12) *Mayonnaise, Franse slaaisous* en *slaaisous* is voedselprodukte wat gemaak word deur eetbare plantaardige olie met verdunde asynsuur, verdunde asyn en/of 'n verdunde oplossing van sitroensuur met of sonder emulgeermiddels, te meng. Hulle kan mosterd, speserye, sukrose, glukose en/of ander veroorloofde versoetingsmiddels bevat, sowel as veroorloofde kleurstowwe.

(a) *Mayonnaise* is die halfvaste voedsel waarin 'n preparaat wat van eiergeel gemaak is, die enigste emulgeermiddel is. Geen meelhoudende stowwe buiten dié wat in mosterd en speserye teenwoordig is, mag daarby gevoeg word nie. Die olie-inhoud van die verwerkte artikel moet minstens 52 persent wees. Dit mag geskikte eetbare gom as stabiliseerder bevat.

(b) *Franse slaaisous* is 'n vloeibare voedsel wat sonder 'n emulgeermiddel berei word. Geen meelhoudende stowwe, buiten dié wat in mosterd en speserye teenwoordig is, mag daarby gevoeg word nie. Die olie- inhoud moet minstens 35 persent wees.

(c) *Slaaisous* is die halfvaste voedsel, geëmulgeer met eetbare emulgeerpreparate met of sonder eiergeel. Meelhoudende stowwe kan by die bereiding daarvan gebruik word. Die olieinhoud moet minstens 31.5 persent wees.

(13) (a) Niemand mag pluimvee of slagdiere wat vir verkoop bedoel is, met 'n stof wat oestrogeenwerking het, behandel nie.

(b) Pluimvee of slagdiere wat behandel is met 'n stof wat oestrogeniese werking het, word, tensy die teendeel bewys word, beskou as vir verkoop as voedsel bedoel, en waar enigiemand sodanige pluimvee of slagdiere in sy besit het, word daar, tensy die teendeel bewys word, aangeneem dat hy sodanige stof toegedien het.

MINERAALOLIE:

(14) (a) In hierdie regulasie beteken *mineraalolie* enige koolwaterstofproduk, hetsy vloeibaar, halfvloeibaar of solied, wat verkry word uit 'n bestanddeel van mine-

(10) Fatty substance intended to be used for cooking or other culinary purposes and which are a mixture of any or all of the following:—

(i) Oils as defined in subregulation (11);

(ii) animal fats; and

(iii) hydrogenated (hardened) vegetable and marine oils and fats,

shall be labelled "Cooking Fat", in type D. If prepared from fats and oils of vegetable origin, they may be labelled "Vegetable Fat", in type D. They shall be free from rancidity and from objectionable odour and taste. They shall not contain any mineral oil but may contain antioxidants as prescribed by regulation 5.

(11) *Edible oils, salad oils* or *cooking oils* are oils commonly recognised as wholesome foodstuffs. They shall be free from rancidity, decomposition and from offensive odour and taste and shall not contain any mineral oil. They may contain antioxidents as prescribed by regulation 5 and permitted colouring matter. The label of every package containing edible oil shall state in type E the name of the oil or oils contained therein.

The standard of purity or quality for such oils shall be that (if any) laid down in the edition of the *British Pharmacopoeia* or *British Pharmaceutical Codex* in force under the ordinance in terms of regulation 31.

(12) *Mayonnaise. French and salad dressing* are food products made by mixing edible vegetable oil with diluted acetic acid, diluted vinegar and/or a diluted solution of citric acid with or without emulsifying substances. They may contain mustard, spices, sucrose, glucose and/or other permitted sweetening agents and permitted colouring matter.

(a) *Mayonnaise* is the semi-solid food in which the only emulsifying agent present is a preparation made from yolk of eggs. Farinaceous substances except those present in mustard and spices, shall not be added. The oil content of the finished article shall not be less than 52 per cent. It may contain suitable edible gums as stabiliser.

(b) *French dressing* is a liquid food prepared without an emulsifying agent. Farinaceous substances, except those present in mustard and spices, shall not be added. The oil content shall not be less than 35 per cent.

(c) *Salad dressing* is the semi-solid food emulsified with edible emulsifying preparation, with or without egg yolk. Farinaceous substances may be used in its preparation. The oil content shall not be less than 31.5 per cent.

(13) (a) No person shall administer to poultry or slaughter animals intended for sale, any substance having oestrogenic activity.

(b) Poultry or slaughter animals to which has been administered any substance having oestrogenic activity, unless the contrary is proved, shall be presumed to be intended for sale as food, and any person who has in his possesion such poultry or slaughter animals shall be presumed, unless he proves the contrary, to have administered such substance.

MINERAL OIL.

(14) (a) In this regulation *"mineral oil"* means any hydrocarbon product, whether liquid, semi-liquid or solid, derived from any substance of mineral origin, and includes

rale oorsprong, en omvat dit aptekersparaffien, witolies, petroleumjellies en paraffienwas.

(b) Niemand mag voedsel wat mineraalolie bevat of voedsel wat by die produksie, vervaardiging of bereiding daarvan, met mineraalolie in aanraking gekom het, verkoop nie: Met dien verstande dat rosyntjies (buiten Thompson se pitlose rosyntjies), sultanas en pruimedante of voedsel wat noodwendig in aanraking gekom het met mineraalolie wat noodsaaklik gebruik is as 'n smeermiddel by masjinerie en toestelle waarmee sodanige voedsel in aanraking moet kom in die loop van produksie, vervaardiging of bereiding, of voedsel wat as gevolg van 'n noodsaaklike maatreël ten einde bederf of insekbesmetting van die voedsel te voorkom, met mineraalolie in aanraking gekom het, of voedsel wat in waskartondose of waspapier verpak is, hoogstens 0.2 persent volgens gewig aan mineraalolie mag bevat.

liquid paraffins, white oils, petroleum jellies and hard paraffins.

(b) No person shall sell any food containing mineral oil, or any food which has come into contact with mineral oil in its production, manufacture or preparation: Provided that raisins (excluding Thompson's stoneless raisins), sultanas and prunes, or food which has necessarily come into contact with mineral oil necessarily used as a lubricant or greasing agent on machinery and appliances with which such food necessarily comes in contact during the course of its production, manufacture or preparation, or food which has come into contact with mineral oil as a result of necessary measures taken for the prevention of decay or insect infestation of such food, or food which is packed in wax cartons or wax paper, may contain not more than 0.2 per cent of weight of mineral oil.

TEE.

15. *Tee* is die blare en blaarknoppe van die *Thea*-plantsoort, en dit word berei deur gisting en uitdroging of verhitting. Dit mag geen uitgeputte of gedeeltelik uitgeputte blare (dit wil sê, blare waaruit die aktiewe eienskappe geheel of gedeeltelik deur voorafgaande kook of andersins verwyder is) nòg enige vreemde stof bevat nie.

TEA.

15. *Tea* is the leaves and leaf buds of species of *Thea* prepared by fermenting and drying or firing. It shall not contain any exhausted or partly exhausted leaves(that is, leaves from which the active constituents have been wholly or partly removed by previous boiling or otherwise) nor any foreign substance.

KOFFIE, KOFFIEMENGSELS EN KOFFIEPREPARATE.

16. (1) *Koffie* is die saad van een of meer soort *Coffea.*

(2) *Gemaalde koffie* is koffie wat gebrand en gemaal of andersins sodanig berei is dat dit geskik is om 'n aftreksel of afkooksel van te maak. Dit mag geen uitgeputte of gedeeltelik uitgeputte koffie of enige vreemde stof bevat nie.

(3) *Gedekafeïeneerde koffie* is koffie waaruit 'n groot gedeelte van die kafeïen verwyder is. Dit mag nie meer as 0.1 persent kafeïen bevat nie en moet gedekafeïeneerde koffie" met drukletter G gemerk word.

(4) Waar 'n mengsel as *gemengde koffie* of *koffiemengsel* of by 'n soortgelyke naam verpak of verkoop word, en daar geen ander bestanddeel buiten koffie en die naam van die artikel genoem word nie, moet dit uitsluitend uit koffie en sigorei bestaan, waarvan koffie minstens driekwart van die gewig moet uitmaak. Die naam van elke sodanige mengsel moet in die opskrif met drukletter D gedruk word.

(5) Die opskrif van elke mengsel wat *koffie* bevat, insluitende *gemengde koffie* soos omskryf in subregulasie (4) hiervan, moet 'n verklaring met drukletter G bevat, waarin die name van die bestanddele en die verhoudings of persentasies by benadering van elkeen aangegee word. Die name van die bestanddele moet na verhouding van hul hoeveelhede onderskeidelik vermeld word, met die grootste hoeveelheid eerste. Waar die name van die bestanddele op enige ander plek op die etiket of houer verskyn, moet hulle ook met 'n drukletter van eenvormige grootte en opvallendheid wees en moet die naam van die bestanddeel wat die grootste hoeveelheid uitmaak eerste genoem word.

(6) *Koffie-essens* of *koffie-ekstrak* moet net van koffie berei word met of sonder suiker (sukrose) of ander eetbare karbohidrate, en dit moet minstens 0.5 persent kafeïen bevat.

(7) *Essens* of *ekstrak van koffie* en *sigorei* moet van koffie en sigorei met of sonder suiker of ander eetbare

COFFEE, COFFEE MIXTURES AND PREPARATIONS OF COFFEE.

16. (1) *Coffee* is the seed of one or more species of *Coffea.*

(2) *Ground coffee* is coffee roasted and ground or otherwise prepared in a form suitable for making an infusion or decoction. It shall not contain any exhausted or partially exhausted coffee, nor any foreign substance.

(3) *Decaffeinated coffee* shall be coffee from which a large proportion of caffeine has been removed. It shall not contain more than 0.1 per cent of caffeine and shall be labelled "de-caffeinated coffee" in type G.

(4) Every mixture packed or sold as *mixed coffee* or *coffee mixture* or under any similar name, no ingredient other than coffee being mentioned in the name of the article, shall consist solely of coffee and chicory, coffee constituting not less than three-quarters of its weight. The name of every such mixture shall be printed on the label in type D.

(5) The label of every mixture containing *coffee* including *mixed coffee* as described in subregulation (4) hereof shall bear a statement in type G, showing the names of the ingredients and the approximate proportion or percentage of each. The names of the ingredients shall be stated in the order of their respective proportions, that present in the largest proportion being stated first. In addition, where the names of the ingredients appear anywhere else on the label or container, they shall be in type of uniform size and prominence and the name of the ingredient which constitutes the highest proportion shall be mentioned first.

(6) *Coffee essence* or *coffee extract* shall be prepared only from coffee, with or without sugar (sucrose), or other edible carbohydrates and shall contain not less than 0.5 per cent of caffeine.

(7) *Coffee* and *chicory essence* or *extract* shall be prepared from coffee and chicory with or without sugar

karbohidrate berei word. Dit moet minstens 50 persent koffie-ekstrak en minstens 0.25 persent kafeïene bevat en dit moet 'n etiket „koffie-en sigorei-essens" of „koffie- en sigorei-ekstrak" met drukletter D dra.

(8) *Koffie en melk* mag net van melk, suiker en koffie of koffie-ekstrak gemaak word, en moet minstens 0.12 persent kafeïene bevat.

SIGOREI.

17. *Sigorei* is die gedroogde gebrande wortel van die *Cichorium intybus,* en dit mag geen vreemde stof bevat nie buiten 'n spoor van grond of sand wat onvermydelik daarmee vermeng raak wanneer dit versamel word en 'n spoor vetterige stof wat by die branding daarvan gebruik word. Dit mag hoogstens 7.5 persent totale as oplewer, en die as wat na vyf minute se kook in 'n wateroplossing van soutsuur wat 10 persent suiwer HCL bevat, onopgelos oorbly, mag hoogstens 3 persent wees.

KAKAO EN SJOKOLADE.

18. (1) *Kakaobone* is die saad van *Theobroma cacao; kakaobrokke* of *gebroke kakao* is gebrande gebroke kakaobone sonder dop of huls, met of sonder die kiem.

(2) *Kakaodeeg,* insluitende *kakaomassa, kakaoplaat, onversoete bloksjokolade* en *vloeibare kakao* is die vaste of halfvaste massa wat verkry word deur kakaobrokke te maal en dit bevat al die vet wat natuurlik in die brokke teenwoordig is. Dit mag in sy water- en vetvrye residu hoogstens 8 persent totale as, hoogstens 5.5 persent as wat onoplosbaar in water is, en hoogstens 6.5 persent ru vesel bevat.

(3) *Kakao of kakaopoeier* is gepoeierde kakaodeeg waarvan óf geen vet, óf 'n gedeelte van sy vet verwyder is. Sy water- en vetvrye residu mag hoogstens 6.5 persent ru vesel bevat. Ongeag die bepalings van subregulasie (2) van regulasie 3, mag dit nie meer as 70 dele per miljoen koper bevat nie.

(4) *Oplosbare kakao, Hollandse proses-kakao* of *kakao-essens,* is die produk wat verkry word deur kakaodeeg waaruit óf 'n gedeelte, óf geen vet verwyder is nie, met alkali of alkalisoute te behandel. Dit mag hoogstens 5 persent aan totale alkali wat in water oplosbaar is, bevat (dit is alkali of alkalisoute in water oplosbaar wat natuurlikerwys teenwoordig is tesame met bygevoegde alkali of alkalisoute), gereken as kaliumkarbonaat. Sy water- en vetvrye en in-water-oplosbare alkali-vrye residu moet voldoen aan die standaard vir kakao wat subregulasie (3) voorskryf.

(5) *Bereide, saamgestelde, homopatiese* of *versoete kakao* is kakao of oplosbare kakao vermeng met ander gesonde voedingstowwe. Elke pakket daarvan moet 'n etiket dra wat, ná die naam van die preparaat (wat met drukletter C aangebring moet word) die woorde „bevat minstens ..... (die getal of dele persent) dele persent droë vetvrye kakao" met drukletter H moet vermeld.

(6) *Sjokoladedeeg, konfituursjokolade, sjokoladebedekkings* en *sjokoladepoeier* is kakaodeeg soos in subregulasie (2) hiervan bepaal, met of sonder suiker, eiers, melkvet, speserye of onskadelike smaakgewende stowwe. Elk so 'n preparaat moet minstens 10 persent vetvrye kakao bevat, en moet vry wees van kakaodoppe, gewiggewende stowwe, paraffien, of vreemde vet buiten botter-vet.

(7) *Kakao en melk, sjokolade en melk of melksjokolade* moet berei word van melk en kakao met of sonder suiker, gesonde voedingstowwe en onskadelike smaakge-

or other edible carbohydrates. It shall contain not less than 50 per cent of coffee extract and not less than 0.25 per cent of caffeine, and shall be labelled "Coffee and Chicory Essence" or "Coffee and Chicory Extract" in type D.

(8) *Coffee and milk* shall be prepared only from milk, sugar and coffee or coffee extract and shall contain not less than 0.12 per cent caffeine.

CHICORY.

17. *Chicory* is the dried roasted root of *Cichorium Intybus* and shall contain no foreign substance other than a trace of earth or sand unavoidably mixed with it during the process of collection and a trace of fatty matter used in roasting. It shall yield not more than 7.5 per cent total ash, and the ash remaining undissolved after boiling for five minutes in an aqueous solution of hydrochloric acid containing 10 per cent of pure HCL, shall not exceed 3 per cent.

COCOA AND CHOCOLATE.

18. (1) *Cocoa beans* are the seeds of *Theobroma cacao; cocoa nibs* or *cracked cocoa* is the roasted broken cocoa bean freed from its shell or husk, with or without the germ.

(2) *Cocoa paste,* including *cocoa mass, cocoa slab, unsweetened block chocolate,* and *cocoa liquor,* is the solid or semi-solid mass produced by grinding cocoa nibs and containing the whole of the fat naturally present in the nibs. It shall contain in its water and fat-free residue not more than 8 per cent of total ash nor more than 5.5 per cent of ash insoluble in water, nor more than 6.5 per cent of crude fibre.

(3) *Cocoa* or *cocoa powder* is powdered cocoa paste deprived or not of a portion of its fat. Its water and fat-free residue shall contain not more than 6.5 per cent of crude fibre. Notwithstanding the provisions of subregulation (2) of regulation 3 it shall contain not more than 70 parts per million of copper.

(4) *Soluble cocoa, Dutch process cocoa* or *cocoa essence,* is the product obtained by treating cocoa paste deprived or not of portion of its fat, with alkali or alkaline salts. It shall not contain more than 5 per cent of total water soluble alkali (that is water soluble alkali or alkaline salts naturally present, together with added alkali or alkaline salts) calculated as potassium carbonate. Its water and fat-free and water solube alkali-free residue shall conform to the standard for cocoa in subregulation (3) thereof.

(5) *Prepared, compounded, homeopathic* or *sweetened cocoa* is cocoa or soluble cocoa mixed with other wholesome food substances. Every package thereof shall bear a label stating, after the name of the preparation (which shall be in type C) the words "Containing not less than ... (here insert the number of parts per cent) parts per cent of dry, fat-free cocoa" in type H.

(6) *Chocolate paste, confectioner's chocolate, chocolate coatings* and *chocolate powder* are cocoa paste as defined in subregulation (2) hereof, with or without sugar, eggs, milk-fat, spices or harmless flavourings. Every such preparation shall contain not less than 10 per cent of fat-free cocoa, and shall be free from cocoa husks, any weighting substance, paraffin, or foreign fat other than milk-fat.

(7) *Cocoa and milk, chocolate and milk,* or *milk chocolate* shall be prepared from milk and cocoa with or without sugar, wholesome food substances and harmless

wende stowwe, en moet minstens 4 persent vetvrye kakao bevat.

(8) *Sjokolade-suikergoed* moet uitsluitend uit gesonde voedingstowwe bestaan, bedek met of saamgestel van sjokoladedeeg of melksjokolade soos hierdie regulasie bepaal.

VLAPOEIER EN POEDINGPOEIER.

19. *Vla- of poedingpoeier* moet berei word van stysel met of sonder ander gesonde voedingstowwe, met of sonder onskadelike kleur- of smaakgewende stowwe. Woorde soos „eier" of „room" of „roomagtig" of enige ander woord, uitdrukking, ontwerp of middel wat die teenwoordigheid van eier of room aandui, mag nie op 'n pakket wat vla- of poedingpoeier bevat, verskyn nie.

KERRIEPOEIER, BORRIESAMESTELLINGS EN RISSIEPOEIER.

20. (1) *Kerriepoeier* is 'n mengsel van borrie met verskeie speserye en onskadelike smaakgewende stowwe. Dit kan rysmeel, sagomeel of ander meelhoudende stowwe bevat, maar mag geen vreemde mineraalstowwe bevat nie.

(2) *Borriesamestelling* is 'n mengsel van borrie en onskadelike meelhoudende stowwe en dit mag geen vreemde mineraalstowwe bevat nie.

(3) (a) *Rissiepoeier* (Cayenne-peper) is die gemaalde, droë ryp vrug van *Capsicum baccatum L.* of *Capsicum frutescens L.* of ander klein vrugte van *Capsicum.* Dit mag hoogstens 1.5 persent stysel, 28 persent veselstof, 8 persent totale as en 1.25 persent as wat in soutsuur onoplosbaar is, bevat, asook minstens 7 persent nievlugtige eter-ekstrak.

(b) *Rissiepoeiersamestelling* is rissiepoeier vermeng met meelagtige materiaal. Dit moet minstens 50 persent rissiepoeier bevat.

(c) *Masala* is 'n mengsel van rissiepoeier of rissiepoeiersamestelling met of sonder veroorloofde kleurstof, speserye, kruie en meelagtige materiaal. Dit mag geen vreemde mineraalstowwe bevat nie.

GEMMER.

21. (1) *Gemmer* is die gesuiwerde of gedroogde, of afgeskilde en gedroogde, wortelstok van *Zingiber officinale.* Dit mag geen uitgeputte of gedeeltelik uitgeputte gemmer bevat nie, nóg enige vreemde plantaardige of minerale stowwe nie, en dit mag hoogstens 1 persent kalk, gereken as CaO bevat, en hoogstens 7 persent totale as lewer, waarvan minstens 1.5 persent in koue water oplosbaar moet wees.

(2) *Verkalkte gemmer* of *verbleikte gemmer* is heel gemmer wat bedek is met kalsiumkarbonaat, en dit mag hoogstens 10 persent as lewer, en hoogstens 4 persent kalsiumkarbonaat, en dit moet andersins voldoen aan die standaard vir gemmer.

(3) *Gemaalde gemmer* moet, óf van gemmer óf van verkalkte gemmer berei word, moet voldoen aan die standaard vir verkalkte gemmer, en mag geen vreemde stowwe bevat nie.

MOSTERD.

22. *Mosterd* is die gemaalde saad van *Sinapis alba, Brassica juncea* of *Brassica nigra.* Dit mag hoogstens 8 persent totale as lewer en hoogstens 2.5 persent stysel bevat en mag geen ander vreemde stowwe bevat nie.

PEPER.

23. (1) *Swartpeper* is die gedroogde, onryp bessie van *Pipernigrum L.* Dit moet minstens 6.5 persent nie-

flavouring substances and shall contain not less than 4 per cent of fat-free cocoa.

(8) *Chocolate confectionery* shall consist solely of wholesome food substances covered or compounded with chocolate paste or milk chocolate as defined in this regulation.

CUSTARD POWDER AND PUDDING POWDER.

19. *Custard* or *pudding powder* shall be prepared from starch, with or without other wholesome food substances, and with or without harmless colouring or flavouring substances. Words such as "egg" or "cream" or "creamy" or any other word, expression, design or device suggesting the presence of egg or cream shall not appear on any package containing custard or pudding powder.

CURRY POWDER, BORRIE COMPOUND AND CHILLI POWDER.

20. (1) *Curry powder* is a mixture of turmeric with various spices and harmless flavouring substances. It may contain rice flour, sago flour or other farinaceous material, but no foreign mineral substance.

(2) *Borrie compound* is a mixture of turmeric and harmless farinaceous substances and shall be free from foreign mineral substances.

(3) (a) *Chilli powder* (Cayenne pepper) is the ground, dried ripe fruit of *Capsicum baccutum* L. or *Capsicum frutescens L.* or other small fruits of Capsicum. It shall contain not more than 1.5 per cent of starch, 28 per cent of roughage, 8 per cent of total ash and 1.25 per cent of ash which is not soluble in hydrochloric acid and not less than 7 per cent of non-volatile ether extract.

(b) *Chilli powder compound* is chilli powder mixed with farinaceous material. It shall contain at least 50 per cent chilli powder.

(c) *Masala* is a mixture of chilli or chilli powder compound, with or without permissible colouring matter, spices, condiments and farinaceous material. It shall not contain any foreign mineral substance.

GINGER.

21. (1) *Ginger* is the washed or dried or the decorticated and dried, rhizome of *Zingiber officinale.* It shall not contain any exhausted or partly exhausted ginger or any foreign vegetable or mineral matter, or more than 1 per cent of lime calculated as CaO, or yield more than 7 per cent of total ash, of which not less than 1.5 per cent shall be soluble in cold water.

(2) *Limed ginger* or *bleached ginger* is whole ginger coated with carbonate of lime and shall not yield more than 10 per cent ash, nor more than 4 per cent of carbonate of lime and shall conform in other respects to the standard for ginger.

(3) *Ground ginger* shall be prepared either from ginger or limed ginger, shall conform to the standard for limed ginger and shall be free from any foreign substance.

MUSTARD.

22. *Mustard* is the ground seed of *Sinapis alba, Brassica juncea,* or *Brassica nigra.* It shall yield not more than 8 per cent of total ash, shall not contain more than 2.5 per cent of starch and shall not contain any other foreign substance.

PEPPER.

23. (1) *Black pepper* is the dried immature berry of *Piper nigrum L.* It shall contain not less than 6.5 per cent

vlugtige eterekstrak bevat, en mag hoogstens 7 persent totale as lewer. Dit mag geen vreemde stowwe bevat nie.

(2) *Witpeper* is die gedroogte, ryp bessie van *Piper nigrum L.* waarvan die buitelaag verwyder is. Dit moet minstens 6.5 persent nie-vlugtige eterekstrak bevat en mag hoogstens 2.5 persent totale as lewer. Dit mag geen vreemde stowwe bevat nie.

(3) *Gemaalde gemengde peper* is gemaalde wit- en swartpeper, waarvan die witpeper minstens die helfte volgens gewig moet uitmaak. Dit mag geen vreemde stowwe bevat nie.

(4) *Saamgestelde peper* of *Pepersamestelling* is 'n mengsel van peper met onskadelike plantaardige stowwe. Dit moet minstens vyftig (50) persent peper bevat. Die opskrif op elke pakket moet met drukletter H die name van die bestanddele en die verhouding by benadering van elkeen vermeld.

of non-volatile ether extract, nor yield more than 7 per cent of total ash. It shall not contain any foreign substance.

(2) *White pepper* is the dried mature berry of *Piper nigrum L.* from which the outer coating has been removed. It shall contain not less than 6.5 per cent of non-volatile ether extract, nor yield more than 2.5 per cent total ash. It shall not contain any foreign substance.

(3) *Ground mixed pepper* is ground white and black pepper, the white pepper constituting not less than one-half of its weight. It shall not contain any foreign substance.

(4) *Compound pepper* or *Pepper compound* is a mixture of pepper with harmless vegetable substance. It shall contain not les than fifty (50) per cent of pepper. The label of every package shall state, in type H, the names of the ingredients and the approximate proportion of each.

NAELTJIES EN ANDER SPESERYE.

24. (1) *Naeltjies* is die gedroogde blomknoppies van *Eugenia caryophillata.* Naeltjies, gemaal of ongemaal, mag hoogstens 5 persent naeltjie stengels bevat, en mag geen uitgeputte of gedeeltelik uitgeputte naeltjies, nóg enige vreemde stof bevat nie.

(2) *Kaneel* is die gedroogde binnebas van *Cinnamomum zeylanicum* en mag geen kassia of ander vreemde stof bevat nie.

(3) *Kassia* en *kassiaknoppies* is onderskeidelik die gedroogde bas en die gedroogde onrype vruggies van *Cinnamomum Cassia.*

(4) *Gemengde speserye* is 'n mengsel van twee of meer gesonde aromatiese speserye in 'n natuurlike staat wat gemaal en gemeng is, sonder vermindering of onttrekking van hul natuurlike olie. Dit mag geen vreemde stof bevat nie.

CLOVES AND OTHER SPICES.

24. (1) *Cloves* are the dried flower-buds of *Eugenia caryophyllata.* Cloves, whether whole or ground, shall not contain more than 5 per cent of clove stems, nor any exhausted or partially exhaused cloves, nor any foreign substance.

(2) *Cinnamon* is the dried inner bark of *Cinnamomum zeylanicum* and shall not contain any cassia or other foreign substance.

(3) *Cassia* and *cassia buds* are respectively the dried bark and the dried immature fruit of *Cinnamomum cassia.*

(4) *Mixed spice* is a mixture of two or more sound aromatic spices in a natural condition, without any reduction or extraction of their natural oils, ground and mixed. It shall not contain any foreign substance.

SOUSE EN BLATJANGS.

25. *Souse* en *blatjangs* is vloeibare of halfvloeibare mengsels van gesonde voedingstowwe en toekruie met of sonder uie, knoflok en speserye, en met of sonder veroorloofde kleurstowwe, veroorloofde bederfwerende middels en onskadelike smaakgewende of verdikkingsmiddels.

SAUCES AND CHUTNEYS.

25. *Sauces* and *chutneys* are liquid or semi-liquid mixtures of wholesome foodstuffs and condiments with or without onions, garlic and spices and with or without permitted colouring matter, permitted preservative and harmless flavouring or thickening substances.

KONFYT, KONSERF, MARMELADE, VRUGTE JELLIE. ENS.

26. (1) *Konfyt* met inbegrip van *stukkonfyt* en *konserf* is die produk wat verkry word deur skoon, gesonde vrugte, vrugtemoes, gemmer, ingemaakte vrugte, of 'n mengsel van enige twee of meer hiervan met suiker (sukrose) met of sonder water, te kook tot 'n moes of halfsoliede massa. Dit mag geen toegevoegde mineraalsuur, gelatien, stysel, of ander vreemde stof, nóg enige groentebestanddeel buiten dié wat van vrugte afkomstig is van die verskeidenheid vermeld op die etiket, bevat nie, behalwe dat dit speserye, toegevoegde sitroensuur, sitrate, wynsteensuur en/of tartrate van B.P.-gehalte en veroorloofde kleurstowwe kan bevat. Waar vrugte te min pektien bevat, kan pektien of pektienagtige stowwe wat van vrugte verkry word, bygevoeg word: Met dien verstande dat die bygevoegde pektien, gereken as kalsium-pektaat, nie meer as 0.3 persent mag wees nie. Die gebruik van bygevoegde smaakgewende middels word nie veroorloof nie, buiten waar die gebruik daarvan op die etiket vermeld word.

JAM, CONSERVE, MARMALADE, FRUIT-JELLY, ETC.

26. (1) *Jam* including *preserves* and *conserves* is the product obtained by boiling to a pulpy or semi-solid consistency clean sound fruit, fruit pulp, ginger, canned fruit or a mixture of any two or more of these with sugar (sucrose), with or without water. It shall not contain any added mineral acid, gelatine, starch or other foreign substance, nor any vegetable substances other than derived from fruits of the variety mentioned on the label, save that it may contain spice, additional citric acid, citrates, tartaric acid and/or tartrates of B.P. quality and permitted colouring matter. It may contain in the case of fruit deficient in pectin, pectin or pectinous material derived from fruit: Provided that the added pectin shall not exceed 0.3 per cent, calculated as calcium pectate. The use of added flavouring substance shall not be permitted except where its use is disclosed on the label.

Gladde konfyt beteken konfyt gemaak met 'n gladde tekstuur of konfyt wat uitsluitend of hoofsaaklik van vrugte of moes gemaak is wat deur 'n meganiese sif gegaan het.

Smooth jam means jam made to a smooth texture or jam made wholly or predominantly from fruit or pulp, which has passed through a mechanical screen or sieve.

(2) *Marmelade* is die produk wat verkry word deur skoon, gesonde sitrusvrugte of die moes en skille van ander vrugtesoorte met suiker (sukrose), met of sonder water, te kook, en dit kan speserye, toegevoegde sitroensuur, sitrate, wynsteensuur en/of tartrate van B.P.-gehalte en veroorloofde kleurstowwe, bevat. Waar vrugte te min pektien bevat, kan pektien of pektienagtige stowwe, wat van vrugte verkry word, bygevoeg word: Met dien verstande dat die bygevoegde pektien hoogstens 0.3 persent, gereken as kalsiumpektaat, mag wees. Tensy anders op die etiket vermeld word, mag dit geen vrugte of plantaardige stof, uitgesonderd dié wat van sitrus afkomstig is, en ook geen bygevoegde mineraalsuur, gelatien, stysel of ander vreemde stof, bevat nie.

(2) *Marmelade* is the product obtained by boiling clean, sound citrus fruit or the pulp and rinds of other fruits with sugar (sucrose), with or without water, and it may contain spice, additional citric acid, citrates, tartaric acid and/or tartrates of B.P. quality and permitted colouring matter. It may contain in the case of fruits deficient in pectin, pectin or pectinous material derived from fruit: Provided that the added pectin shall not exceed 0.3 per cent, calculated as calcium pectate. Unless otherwise stated on the label, it shall contain no fruit or vegetable matter other than that derived from citrus, and shall not contain any added mineral acid, gelatine, starch or other foreign substance.

(3) Op elke verpakking wat konfyt of marmelade bevat, moet 'n etiket aangebring word met die woorde „konfyt", „stukkonfyt", „konserf" of „marmelade", na gelang, met drukletter E, sowel as die naam of name van die vrug of vrugte waarvan die inhoud berei is, daarop. As die produk van twee of meer soorte vrugte berei is, moet dié waarvan dit hoofsaaklik berei is (dit wil sê, die bestanddeel wat in die hoogste verhouding per gewig teenwoordig is) eerste vermeld word.

(3) Every package containing jam or marmelade shall bear a label with the words in not less than type E, 'Jam', 'Preserve', 'Conserve' or 'Marmalade', as the case may be, together with the name or names of the fruit or fruits from which the contents have been prepared. If prepared from two or more kinds of fruit, that from which the product has mainly been prepared (that is the ingredient present in the highest proportion by weight) shall be named first.

(4) *Vrugtejellie* is die gesonde produk wat verkry word deur die deurgesygde sap of deurgesygde waterekstrak van skoon, gesonde, vars vrugte met suiker te kook totdat dit 'n geskikte dikte bereik. Dit mag geen toegevoegde mineraalsuur, smaakgewende stof, gelatien, stysel of ander vreemde bestanddeel bevat nie, behalwe veroorloofde kleurstowwe, bygevoegde sitroensuur, sitrate, wynsteensuur, en/of tartrate van B.P.-gehalte, en in die geval van vrugte wat 'n tekort aan pektien het, ook pektien of pektienstowwe wat van vrugte afkomstig is: Met dien verstande dat die bygevoegde pektien, as kalsiumpektaat gereken, hoogstens 0.6 persent mag bedra. Op elke verpakking moet 'n etiket met minstens drukletter D aangebring word, met die woord „vrugtejellie" en die naam of name van die soort of soorte vrugte waarvan die inhoud berei is, daarop, en die bestanddeel wat in die hoogste verhouding per gewig daarin teenwoordig is, moet eerste vermeld word.

(4) *Fruit-Jelly* is the sound product obtained by boiling to a suitable consistency the strained juice of or strained water extract from clean, sound, fresh fruit with sugar. It shall not contain any added mineral acid, flavouring substance, gelatine, starch or other foreign substance, except permitted colouring matter, additional citric acid, citrates, tartaric acid and/or tartrates of B.P. quality and in the case of fruits deficient in pectin, pectin or pectinous material derived from fruit: Provided that the added pectin shall not exceed 0.6 per cent calculated as calcium pectate. Every package shall be labelled, in not less than type D, "Fruit-Jelly", with the name or names of the kind or kinds of fruit from which the contents have been prepared, that present in the highest proportion by weight being named first.

(5) By *konfyt, marmelade* of *vrugtejellie* kan sukrose (suiker) deur dekstrose, dekstrose-monohidraat of vloeibare glukose tot 'n hoeveelheid van hoogstens 20 persent van die totale hoeveelheid sukrose vervang word.

(5) In *jam, marmelade* or *fruit-jelly,* dextrose, dextrose monohydrate or liquid glucose may be substituted for sugar (sucrose) to an amount not exceeding 20 per cent of the total amount of sucrose plus dextrose.

(6) *Jelliekristalle* of *tafeljellie* is 'n preparaat bestaande uit gelatien of ander verdikkende stof met suiker en sitroen- of wynsteensuur en veroorloofde kleurstowwe en onskadelike smaakgewende middels daarby. Saggarien en sy soute of natrium- en kalsiumsoute van sikloheksielsulfamiensuur kan as plaasvervanger van suiker (sukrose) gebruik word.

(6) *Jelly Crystals* or *Table Jellies* are a confection of gelatine or other thickening substance with sugar, and citric or tartaric acid, with permitted colouring matter and harmless flavouring substances. Saccharin and its salts or sodium and calcium salts of cyclohexylsulphamic acid may be used in substitution for sugar (sucrose).

(7) Alle konfyt-, marmelade- en vrugtejelliesoorte moet met geraffineerde suiker of meulwitsuiker met of sonder dekstrose, dekstrosemonohidraat of vloeibare glukose, gemaak word, behalwe dat in die geval van marmelade of vrugtejellies, saggarien en sy soute of natrium- en kalsiumsoute van siklohesilsulfamiensuur as plaasvervanger van geraffineerde suiker of meulwitsuiker met of sonder dekstrose, dekstrose-monohidraat of vloeibare glukose, gebruik kan word.

(7) All jams, marmalades and fruit jellies shall be made with refined sugar or mill-white sugar, with or without dextrose, dextrose monohydrate or liquid glucose except that in the case of marmalade and fruit jellies saccharin and its salts or sodium and calcium salts of cyclohexylsulphamic acid may be used in substitution for refined sugar or mill-white sugar, with or without dextrose, dextrose monohydrate or liquid glucose.

(8) *Ingemaakte vrugte* is vrugte wat in lugdig verseëlde houers deur middel van hitte teen bederf bestand gemaak is.

(8) *Canned fruits* are fruits which have been preserved by heat against decay in hermetically sealed containers:—

(a) Op elke houer van ingemaakte vrugte moet 'n etiket aangebring word waarop met minstens drukletter E die naam of name van die vrug wat dit bevat, aangegee word, as die inhoud van twee of meer soorte vrugte gemaak is, moet dié wat in die hoogste persentasie per gewig daarin teenwoordig is, eerste vermeld word. As speserye gebruik is, moet dit met minstens drukletter H op die etiket aangedui word.

(a) Every container of canned fruit shall have a label stating in not less than type E, the name or names of the fruit contained therein. If prepared from two or more kinds of fruit, that present in the highest proportion by weight shall be named first. If spices have been used, this fact shall be noted on the label in not less than type H.

(b) Ingemaakte vrugte moet 'n goeie natuurlike geur hê en vry wees van gebrande, bitter of onaangename geure hoegenaamd.

(b) Canned fruits shall have a good natural flavour and be free from scorched, bitter or objectionable flavours of any kind.

(c) Alle bestanddele moet skoon, gesond, en voedsaam wees.

(c) All ingredients shall be clean, sound and wholesome.

(d) Geen kunsmatige kleurstof wat 'n onnatuurlike kleur aan die verwerkte produk verleen, mag bygevoeg word nie.

(d) No artificial colouring matter that gives an unnatural colour to the product when processed, shall be added.

(e) Die stroop kan net van geraffineerde suiker of meulwitsuiker met of sonder vloeibare glukose berei word, en wat voor dit gebruik word, deur 'n filter van eenhonderdste van 'n duim moet gaan.

(e) The syrup may be prepared only from refined or mill-white sugar with or without liquid glucose and which shall be passed through a filter of at least one-hundredth inch mesh before use.

(9) *Ingemaakte vrugtesap* is onverdunde en ongegiste sap wat afkomstig is van vrugte wat behoorlik ryp geword het, en dit moet al die bestanddele bevat van die vrugte wat gebruik word. Dit kan suiker bevat maar geen bederfwerende middels of bygevoegde kleurstof nie, en dit moet voldoende gepasteuriseer wees om te verseker dat die produk in lugdig verseëlde houers sal goedhou. Die naam of name van die vrug of vrugte waarvan dit gemaak is, moet met minstens drukletter G op die etiket vermeld word. Ingemaakte vrugtesap mag geen lewensvatbare gisstowwe en skimmels bevat nie.

(9) *Canned fruit juices* are undiluted and unfermented juices obtained from properly matured fruit and shall contain all constituents present in the fruits used. They may contain sugar but no preservatives or added colouring matter and shall be sufficiently pasteurized to ensure the preservation of the product in hermetically sealed containers. The fruit or fruits from which they are prepared shall be stated on the label in not less than type G. Canned fruit juices shall be free from viable yeasts and moulds.

10. *Ingemaakte groente of ingemaakte groente met vleis,* is groente of mengsels van groente en vleis wat in lugdig verseëlde houers deur middel van hitte teen bederf bestand gemaak is.

(10) *Canned vegetables* or *canned vegetables with meat,* are vegetables or mixtures of vegetables and meat which have been processed by heat against decay in hermetically sealed containers.

(a) Op alle houers van ingemaakte groente of ingemaakte groente met vleis moet 'n etiket aangebring word waarop met minstens drukletter E die naam of name van die groente, en moontlike vleis wat dit bevat, vermeld moet word; as dit van twee of meer soorte groente berei is, moet dié wat in die hoogste persentasie per gewig daarin teenwoordig is, eerste vermeld word: Met dien verstande dat waar die hoeveelhede verskillende groentesoorte naastenby eweveel is, dit voldoende is om die produk net „gemengde groente" te noem.

(a) All containers of canned vegetables or canned vegetables with meat shall bear a label stating in not less than type E, the name or names of the vegetables and meat, if any, contained therein; if prepared from two or more kinds of vegetables, that present in the highest proportion by weight shall be named first: Provided that where the amounts of different vegetables are approximately equal it will suffice to call the products simply "mixed vegetables".

(b) Ingemaakte groente moet 'n goeie natuurlike geur hê en vry wees van gebrande, bitter of onaangename geure en reuke hoegenaamd.

(b) Canned vegetables shall have a good natural flavour and be free from scorched, bitter or objectionable flavours and odours of any kind.

(c) Alle bestanddele moet skoon, gesond en voedsaam wees.

(d) 'n Veroorloofde kleurstof kan gebruik word, maar die gebruik daarvan moet op die etiket met minstens drukletter H vermeld word.

(e) Net geraffineerde suiker of meulwitsuiker wat aan die bakteriologiese spesifikasies in regulasie 27(1)(e) voldoen, is veroorloof.

(f) Net tafelsout mag by ingemaakte groente of ingemaakte groente met vleis gebruik word, buiten by tamaties wat heel ingemaak word, waar kalsiumchloried van B.P.-gehalte gebruik kan word in hoeveelhede van hoogstens 0.05 persent, uitgedruk as watervrye kalsiumchloried, om die tamaties stewig te maak.

(g) Ingemaakte groente kan met vleis gemeng word: Met dien verstande dat —

(i) by ingemaakte „groente en vleis" minstens 20 persent van die totale inhoud vleis moet wees; en

(ii) by ingemaakte „varkvleis (of spek) en boontjies" minstens 2 persent van die totale inhoud varkvleis (of spek) moet wees.

(h) Op elke houer wat vrugte of groente bevat wat gedroog is en daarná verwerk is, moet 'n etiket aangebring word met die woorde „verwerkte gedroogde..." (die naam van die vrugte of groente wat daarin bevat is, moet gemeld word) met minstens drukletter E. Op die etiket mag geen uitdrukking, tekening of ontwerp verskyn wat voorgee dat die houer varsgeplukte vrugte of groente bevat, soos byvoorbeeld 'n prent van ertjies in die peul of vrugte aan 'n boom, nie.

(i) Ingemaakte suurkool is die produk wat verkry word deur die gisting van gesonde, skoon gekerfde kool waarby sout gevoeg is en wat minstens 1 persent suur, as melksuur uitgedruk, bevat.

(11) Ander ingemaakte produkte is voedselware wat in lugdig verseëlde houers deur middel van hitte teen bederf bestand gemaak is.

(a) *Ingemaakte spaghetti* moet met of sonder die byvoeging van kerrie en/of kaas, van spaghetti en tamatiesous berei word. Tamatieskille, pitjies en stukkies van die kern mag nie daarin teenwoordig wees nie.

(b) *Ingemaakte sop* is die smaaklike voedsel wat berei word deur 'n mengsel van water en verskillende groentesoorte met speserye en geurmiddels te kook en/of te konsentreer, met of sonder graansoorte, graanprodukte, room, botter, melk, vleis- of beenekstrak daarby.

(i) Al die bestanddele moet skoon, gesond en voedsaam wees.

(ii) Vleis- en beenekstrak moet vars wees.

(iii) Eetbare gom kan as setstof bygevoeg word mits die hoeveelheid wat gebruik word hoogstens 0.5 persent eetbare gom is.

(iv) Die enigste veroorloofde versoetingsmiddels is geraffineerde suiker, meulwitsuiker en/of dekstrose.

(v) Ingemaakte sop wat as „roomsop" beskryf word, moet minstens 2 persent per gewig vet bevat; as dit voorts as „gekondenseer" beskryf word, moet dit minstens 3.5 persent vet bevat.

(c) All ingredients shall be clean, sound and wholesome.

(d) Permitted colouring matter may be used but its use shall be disclosed on the label in not less than type H.

(e) Only refined or mill-white sugar which complies with the bacteriological specifications in section 27(1)(e) of these regulations is permitted.

(f) Only table salt shall be used in canned vegetables or canned vegetables with meat, except that in canned whole tomatoes calcium chloride of B.P. quality may be used to firm the tomatoes in amount not exceeding 0.05 per cent, expressed as anhydrous calcium chloride.

(g) Canned vegetables may be mixed with meat: Provided that —

(i) in canned "vegetables and meat" at least 20 per cent of the total contents shall be meat; and

(ii) in canned "pork (or bacon) and beans" at least 2 per cent of the total contents shall be pork (or bacon).

(h) Every package containing a fruit or vegetable which has been dried and thereafter processed shall be labelled in not less than type E "Processed Dried . . ." (the name of the fruit or vegetable contained therein must be stated). The label shall not bear any expression, design or device suggesting the presence of freshly picked fruit or vegetables, e.g. picture of peas in a pod or fruit on a tree.

(i) Canned sauerkraut is the product obtained by the fermentation of sound, clean, shredded cabbage to which salt has been added and which contains not less than one per cent of acid expressed as lactic acid.

(11) Other canned products are foodstuffs which have been processed by heat against decay in hermetically sealed containers. —

(a) *Canned spaghetti* shall be prepared from spaghetti and tomato sauce with or without the addition of curry and/or cheese. Tomato skins, seeds and pieces of the core, shall not be present.

(b) *Canned soups* are the palatable foodstuffs made by cooking and/or concentrating a mixture of water and various vegetables with spices and flavouring materials, with or without cereals, cereal products, cream, butter, milk, meat or bone stock.

(i) All ingredients shall be clean, sound and wholesome.

(ii) Meat and bone stock shall be fresh.

(iii) Edible gum may be added as stabilizer provided the amount used shall not exceed 0.5 per cent of edible gum.

(iv) The only sweetening agents allowed are refined sugar, mill-white sugar and/or dextrose.

(v) Canned soups designated as "cream" soups shall contain at least 2 per cent by weight of fat; if further designated as "condensed" they shall contain at least 3.5 per cent of fat.

(12) Alle ingemaakte voedselprodukte moet onder streng higiëniese toestande berei en in skoon, goeie houers geplaas word. Alle houers moet lugdig verseël word en alle sluitstukke moet sterk en presies gemaak word. Elke vervaardiger moet 'n kodenommer op die houer aanbring of dit daarop laat druk met vermelding van die datum van vervaardiging, en die kode moet op versoek van 'n inspekteur bekend gemaak word. Alle houers wat vir ingemaakte voedselprodukte gebruik word en van blikplaat gemaak is, moet behoorlik vernis word wanneer dit vir ingemaakte voedselware gebruik word wat antosianienkleur-stowwe en/of verbindings wat onverniste blikke verkleur, bevat.

(12) All canned food products shall be prepared and filled into clean, sound containers under strictly hygienic conditions. All containers shall be hermetically sealed and all closures strongly and accurately made; every manufacturer shall mark or imprint the container with a code number indicating the date of manufacture and shall disclose the code at the request of an inspector. All containers used with canned food products made of tinplate shall be suitably lacquered when used for the purpose of canning foodstuffs containing anthocyanin pigments and/or compounds which discolour unlacquered cans.

SUIKER, SUIKERGEBAK, DEKSTROSE EN VERSIERSUIKER.

27. (1) *Suiker (sukrose)* is die produk wat uit die sap van die suikerriet en/of suikerbeet verkry word.

(a) *Geraffineerde suiker* is wit, droë, reuklose, gegranuleerde sukrose wat maklik in koue water oplosbaar is. Dit mag geen smaak buiten soetigheid hê nie. Die sulfaatasinhoud daarvan mag hoogstens 0.03 persent wees, en daar mag hoogstens 0.03 persent reduserende suiker wees. Dit mag hoogstens 0.06 persent vog bevat.

(b) *Meulwitsuiker* is byna-wit, droë, reuklose gegranuleerde sukrose wat in koue water oplosbaar is. Sy soet smaak mag nie meer as 'n geringe mate met dié van melasse ooreenstem nie. Die sulfaatasinhoud daarvan mag hoogstens 0.10 persent wees en daar mag hoogstens 0.03 persent reduserende suiker teenwoordig wees. Dit mag hoogstens 0.06 persent vog bevat.

(c) Goewermentsgraadsuiker mag nie donkerder as lig-goudbruin wees nie en moet geredelik in koue water oplosbaar wees. Dit moet soet wees en kan na melasse smaak.

(d) *Strooisuiker* is geraffineerde suiker waarvan die korreltjies so fyn is dat hoogstens 3 persent in 'n sif met 35 maasgaatjies per duim agterby, en hoogstens 5 persent deur 'n sif met 150 maasgaatjies per duim gaan. Dit kan trikalsiumfosfaat ten 'n hoeveelheid van hoogstens 1 persent, of stysel teen 'n hoeveelheid van hoogstens 3 persent, bevat.

(e) Vir inmaakdoeleindes mag net geraffineerde suiker of meulwitsuiker gebruik word, tensy die gebruik van dekstrose, dekstrosemonohidraat of vloeibare glukose uitdruklik veroorloof word. Wanneer dit by die inmaak van groente en ander produkte wat aan termofiliese bederf onderhewig is, gebruik word, moet die suiker wat hier vermeld word, aan die volgende bakteriologiese spesifikasies voldoen:

(i) die totale getal termofiliese organismes mag hoogstens 100 per 10 gm. suiker wees;

(ii) die totale getal plat suur spore mag hoogstens 10 persent per 10 gm. suiker wees;

(iii) daar mag geen termolifiese gasproduserende anaërobe bespeurbaar wees nie; en

(iv) daar mag hoogstens een sulfied-bederforganisme per 10 gm. suiker teenwoordig wees.

(2) (a) *Dekstrose (watervrye dekstrose)* is 'n wit kristalvormige of korrelagtige, reuklose poeier wat maklik in koue water oplosbaar is en 'n soet smaak het waar-

SUGAR, CONFECTIONERY, DEXTROSE AND ICING SUGAR.

27. (1) *Sugar (sucrose)* is the product obtained from the juice of the sugar cane and/or the sugar beet.

(a) *Refined sugar* shall be white, dry, odourless, granulated sucrose, readily soluble in cold water. It shall have no taste other than sweetness. Its sulphated ash content shall not exceed 0.03 per cent and not more than 0.03 per cent of reducing sugars. It shall not contain more than 0.06 per cent of moisture.

(b) *Mill-white sugar* shall be almost white, dry, odourless, granulated sucrose, soluble in cold water. Its sweet taste shall be not more than slightly suggestive of that of molasses. Its sulphated ash content shall not exceed 0.10 per cent and not more than 0.03 per cent of reducing sugar shall be present. It shall not contain more than 0.06 per cent of moisture.

(c) *Government grade sugar* shall be not more than light golden brown in colour, and shall be readily soluble in cold water. The taste shall be sweet and may be suggestive of molasses.

(d) *Castor sugar* shall be refined sugar of such fineness of grain that not more than 3 per cent will fail to pass through a sieve with 35 meshes to the inch and not more than 5 per cent shall pass through a sieve with 150 meshes to the inch. It may contain tricalcium phosphate in an amount not exceeding 1 per cent or starch in an amount not exceeding 3 per cent.

(e) For canning purposes only refined or mill-white sugar shall be used except where the use of dextrose, dextrose monohydrate or liquid glucose is specifically permitted. When used in the canning of vegetables and other products liable to thermophilic spoilage, the sugars mentioned herein shall comply with the following bacteriological specifications:-

(i) The total thermophilic organisms shall not exceed 100 per 10 gm. of sugar;

(ii) the total number of flat sour spores shall not exceed ten per 10 gm. of sugar;

(iii) thermophilic gas-producing anaerobes shall not be detected at all; and

(iv) there shall not be more than one sulphide spoilage organism per 10 gm. of sugar.

(2) (a) *Dextrose* (anhydrous dextrose) shall be a white crystalline or granular, odourless powder, readily soluble in cold water and with a sweet taste free from

by daar geen vreemde geur is nie. Dit moet minstens 99.9 persent watervrye dekstrose, en mag hoogstens 0.1 persent sulfaatas, 0.018 persent vry suur, as soutsuur gereken, 20 dele koper per miljoen en 15 dele yster per miljoen, bevat.

(b) *Dekstrosemonohidraat (gesuiwerde glukose)* moet, ná korreksie vir die kristalwater, wat by die toepassing van hierdie subregulasie op 9.1 persent gereken word, aan dieselfde spesifikasies voldoen as dié wat vir watervrye dekstrose voorgeskryf is.

(c) *Vloeibare glukose* is 'n kleurlose tot lig strooikleurige, reuklose, taai stroop met 'n soet smaak waarby daar geen vreemde geur is nie. Dit bestaan uit 'n mengsel van dekstrose, maltose, dekstrien en water. Dit mag hoogstens 0.6 persent sulfaatas, 0.045 persent vry suur, as soutsuur gereken, 20 dele koper per miljoen en 20 dele yster per miljoen, bevat.

(d) Wanneer dekstrose, dekstrosemonohidraat of vloeibare glukose by die inmaak van groente en ander produkte wat aan termofiliese bederf onderhewig is, gebruik word, moet dit aan die bakteriologiese spesifikasies, soos voorgeskryf vir suikers in regulasie 27 (1)(e) voldoen.

(3) *Versiersuiker* is 'n poeiersuiker wat van geraffineerde suiker berei word. Dit kan trikalsiumfosfaat teen hoogstens 1 persent of stysel teen hoogstens 3 persent, bevat. Die korrels moet so fyn wees dat hoogstens 2 persent in 'n sif met 100 maasgaatjies per duim agterbly en minstens 65 persent deur 'n sif met 200 maasgaatjies per duim gaan.

(4) *Suikergebak* is die produk wat gemaak word van suiker (sukrose), dekstrose en ander versoetingstowwe wat vir voedsel gebruik word, met of sonder veroorloofde kleursel of onskadelike geursel, emulgeer- of verdikkende stowwe, en met of sonder ander voedingstowwe soos botter, voedsame eetbare olies, vars eiers, melksjokolade, neute of vrugte. Dit mag geen harpuis of enige vreemde mineraalstof bevat nie.

foreign flavour. It shall contain not less than 99.9 per cent of anhydrous dextrose and may contain not more than 0.1 per cent of sulphate ash, 0.018 per cent of free acid, calculated as hydrochloric acid, 20 parts per million of copper and 15 parts per million of iron.

(b) *Dextrose monohydrate* (purified glucose) shall conform to the same specifications laid down for anhydrous dextrose, after correction for its water of crystallization which for the purpose of this subregulation is taken as 9.1 per cent.

(c) *Liquid glucose* is a colourless to light straw-coloured, odourless, viscid syrup with a sweet taste free from foreign flavour. It consists of a mixture of dextrose, maltose, dextrin and water. It may contain not more than 0.6 per cent sulphate ash, 0.045 per cent free acid, calculated as hydrochloric acid, 20 parts per million of copper and 20 parts per million of iron.

(d) When devtrose, dextrose monohydrate or liquid glucose is used in the canning of vegetables and other products liable to thermophilic spoilage, they shall comply with the bacteriological specification as laid down for sugars in regulation 27 (1) (e).

(3) *Icing sugar* is a powdered sugar prepared from refined sugar. It may contain tricalcium phosphate in an amount not exceeding 1 per cent or starch in an amount not exceeding 3 per cent. The grains shall be of such fineness that not more than 2 per cent shall remain on a sieve, with 100 meshes to the inch and not less than 65 per cent shall pass through a sieve with 200 meshes to the inch.

(4) *Confectionery* is the product made from sugar (sucrose), textrose and other sweetening substances used for food, with or without permitted colouring matter, harmless flavouring substances, emulsifiers or thickening substances, and with or without other food substances, such as butter, wholesome edible fats, fresh eggs, milk, chocolate, nuts or fruits. It shall not contain any resin or any foreign mineral substances.

VRUGTESAPPE, VERDUNDE VRUGTESAPPE, VERSOETE VERDUNDE VRUGTESAPPE, GEKONSENTREERDE VRUGTESAPPE, VRUGTEPUREES EN VRUGTENEKTARS.

28. (1) (a) *Vrugtesappe* is die skoon, ongegiste sappe verkry van onbedorwe en gesonde vars ryp vrugte, en moet al die sapbestanddele natuurlik teenwoordig in die gebruikte vrugte bevat waaruit die pektien egter verwyder kan word. Hulle mag geen vreemde stof, uitgesonderd veroorloofde bederfwerende middels, bygevoegde sitroensuur, appelsuur of wynsteensuur, bevat nie. Die pakket moet van 'n etiket voorsien wees waarop die naam van die vrug of vrugte waarvan die produk berei is, met drukletter G vermeld moet staan.

(b) *Versoete vrugtesappe* is die skoon, ongegiste sappe verkry van onbedorwe en gesonde vars ryp vrugte, en moet al die sapbestanddele natuurlik teenwoordig in die gebruikte vrugte bevat waaruit pektien egter verwyder kan word. Hulle mag geen vreemde stof, uitgesonderd bygevoegde suiker (sukrose) en/of dekstrose en/of vloeibare glukose tot 'n maksimum van 10 persent volgens gewig, veroorloofde bederfwerende middels, en bygevoegde sitroensuur, appelsuur of wystynsuur, bevat nie. Die pakket moet 'n etiket dra waarop die naam van die vrug of vrugte waarvan die produk berei is, met drukletter G vermeld moet staan en die woord „versoete" moet die naam van die vrug of vrugte waarvan die sappe berei is, kwalifiseer en moet in druk van dieselfde grootte en prominensie wees.

FRUIT JUICES, DILUTED FRUIT JUICES, SWEETENED DILUTED FRUIT JUICES, CONCENTRATED FRUIT JUICES, FRUIT PUREES AND FRUIT NECTARS.

28. (1) (a) *Fruit juices* are the clean, unfermented juices obtained from sound and wholesome fresh ripe fruits, and shall contain all the juice constituents naturally present in the fruit used, but from which the pectin may be removed. They shall not contain any foreign substance except permitted preservative and added citric, malic or tartaric acid. The package shall bear a label stating in type G the name of the fruit or fruits from which the product has been prepared.

(b) *Sweetened fruit juices* are the clean, unfermented juices obtained from sound and wholesome fresh ripe fruits and shall contain all the juice constituents naturally present in the fruits used, except that pectin may be removed. They shall not contain any foreign substances other than added sugar (sucrose) and/or dextrose and/or liquid glucose to a maximum of 10 per cent by weight, permitted preservative and added citric, malic or tartaric acid. The package shall bear a label stating in type G the name of the fruit or fruits from which the product has been prepared and the word "Sweetened" shall qualify the name of the fruit or fruits from which the juices have been prepared and shall be in type of the same size and prominence.

(c) *Verdunde vrugtesappe* is die skoon en ongegiste sappe verkry van onbedorwe en gesonde vars ryp vrugte, en moet al die sapbestanddele natuurlik teenwoordig in die gebruikte vrugte, bevat, waaruit pektien egter verwyder kan word, en waarby skoon drinkbare water gevoeg is, sodat minstens 75 persent van die vrugtesap teenwoordig is. In die geval van druiwesap moet die totale oplosbare vaste stowwe minstens 15° Brix wees as dit gemeet word op 'n refraktometer by 20°C. Hulle mag geen vreemde stowwe, uitgesonderd veroorloofde bederfwerende middels en bygevoegde sitroensuur, appelsuur of wynsteensuur, bevat nie. Die pakket moet van 'n etiket voorsien wees waarop die naam van die vrug of vrugte waarvan die produk berei is, tesame met 'n verwysing na die minimum persentasie vrugtesap soos hierbo voorgeskryf, met drukletter G vermeld, moet staan. Die woord „verdunde" moet die naam van die vrug of vrugte waarvan die sappe berei is, kwalifiseer en moet in druk van dieselfde grootte en prominensie wees.

(d) *Versoete verdunde vrugtesappe* is die skoon, ongegiste sappe verkry van onbedorwe en gesonde vars ryp vrugte en moet al die sapbestanddele natuurlik teenwoordig in die gebruikte vrugte bevat, waaruit pektien egter verwyder kan word, en waarby skoon drinkbare water gevoeg is sodat minstens 75 persent van die vrugtesap teenwoordig is. Hulle mag geen vreemde stowwe, uitgesonderd bygevoegde suiker (sukrose) en/of dekstrose en/of vloeibare glukose, veroorloofde bederfwerende middels en bygevoegde sitroensuur, wynsteensuur of appelsuur, bevat nie. Die pakket moet van 'n etiket voorsien wees waarop die naam van die vrug of vrugte waarvan die produk berei is tesame met 'n verwysing na die minimum persentasie vrugtesap soos hierbo voorgeskryf, met drukletter G vermeld, moet staan. Die woorde „Versoete Verdunde" moet die naam van die vrug of vrugte waarvan die produk berei is, kwalifiseer, en moet in druk van dieselfde grootte en prominensie wees.

(e) *Gekonsentreerde vrugtesappe* is die skoon, ongegiste sappe met of sonder die sagte weefsels van die sapselle, verkry van onbedorwe en gesonde vars ryp vrugte, en moet al die sapbestanddele natuurlik teenwoordig, bevat, behalwe dat minstens 50 persent van die water, natuurlik teenwoordig in 'n vrugtesap, verdamp is. Hulle mag geen vreemde stof, uitgesonderd veroorloofde bederfwerende middels en bygevoegde sitroensuur, appelsuur of wynsteensuur, bevat nie. Die pakket moet van 'n etiket voorsien wees waarop die naam van die vrug of vrugte waarvan die produk berei is, met drukletter G vermeld is, en die woord „gekonsentreerde" moet die naam van die produk kwalifiseer en moet in druk van dieselfde grootte en prominensie wees.

(f) *Versoete gekonsentreerde vrugtesappe* is die produkte soos omskryf in subregulasie (e) en moet daarbenewens bygevoegde suiker (sukrose) en/of dekstrose en/of vloeibare glukose bevat. Die pakket moet van 'n etiket voorsien wees waarop die naam van die vrug of vrugte waarvan die produk berei is, met drukletter G vermeld moet staan. Die woorde „versoete gekonsentreerde" moet die naam van die produk kwalifiseer, en moet in druk van dieselfde grootte en prominensie wees.

(g) *Vrugtenektars* of *vrugtepurees* is die gesifte, skoon, ongegiste sap en pulp verkry van onbedorwe en gesonde vars ryp vrugte. Hulle kan verdun wees om minstens 75 persent van die sap en pulp te bevat. Hulle mag geen vreemde stof uitgesonderd suiker (surkose) en/of dekstrose en/of vloeibare glukose, bygevoegde water, veroorloofde bederfwerende middels en sitroensuur, appelsuur of wynsteensuur, bevat nie. Die pakket moet van 'n etiket voorsien wees waarop die voorgestelde verdunning en naam van die vrug of vrugte waarvan die produk berei is, tesame met 'n verwysing na die minimum

(c) *Diluted fruit juices* are the clean and unfermented juices obtained from sound and wholesome fresh ripe fruits containing all the juice constituents naturally present in the fruit used, but from which pectin may be removed and to which clean, potable water has been added so that not less than 75 per cent of the fruit juice shall be present. In the case of grape juice the total soluble solids shall not be less than 15° Brix when measured on a refractometer at 20°C. They shall not contain any foreign substances except permitted preservative and added citric, malic or tartaric acid. The package shall bear a label stating in type G the name of the fruit or fruits from which the product has been prepared together with a reference to the minimum percentage of fruit juice as prescribed above. The word "Diluted" shall qualify the name of the fruit or fruits from which the juices have been prepared and shall be in type of the same size and prominence.

(d) *Sweetened diluted fruit juices* are the clean, unfermented juices obtained from sound and wholesome fresh ripe fruits containing all the juice constituents naturally present in the fruit used, but from which pectin may be removed and to which clean, potable water has been added so that not less than 75 per cent of fruit juice shall be present. They shall not contain any foreign substances except added sugar (sucrose) and/or dextrose and/or liquid glucose, permitted preservative and added citric, tartaric or malic acid. The package shall bear a label stating in type G the name of the fruit or fruits from which the product has been prepared together with a reference to the minimum percentage of fruit juice as prescribed above. The words "Sweetened Diluted" shall qualify the name of the fruit or fruits from which the juices have been prepared and shall be in type of the same size and prominence.

(e) *Concentrated fruit juices* are the clean, unfermented juices with or without the soft tissues of the juice cells obtained from sound and wholesome fresh ripe fruit, and shall contain all the juice constituents naturally present except that at least 50 per cent of the water naturally present in the fruit juice shall have been evaporated. They shall not contain any foreign substance except permitted preservative and added citric, malic or tartaric acid. The package shall bear a label stating in type G the name of the fruit or fruits from which the product has been prepared, and the word "Concentrated" shall qualify the name of the product and shall be in type of the same size and prominence.

(f) *Sweetened concentrated fruit juices* are the products as defined in subregulation (e) and shall in addition contain added sugar (sucrose) and/or dextrose and/or liquid glucose. The package shall bear a label stating in type G the name of the fruit or fruits from which the products have been prepared. The words "Sweetened Concentrated" shall qualify the name of the product and shall be in type of the same size and prominence.

(g) *Fruit nectars* or *fruit purees* are the screened, clean, unfermented juice and pulp obtained from sound and wholesome fresh ripe fruits. They may be diluted to contain not less than 75 per cent of the juice and pulp. They shall not contain any foreign substance other than sugar (sucrose) and/or dextrose and/or liquid glucose, added water, permitted preservative and citric, malic or tartaric acid. The package shall bear a label stating in type G the suggested dilution and the name of the fruit or fruits from which the product has been prepared together

persentasie vrugtesap en pulp soos hierbo voorgeskryf, met drukletter G vermeld moet staan.

VRUGTESTROPE, VRUGTEDRANKE, „CRUSHES" EN KWASTE.

(2) *Vrugtestrope, vrugtedranke, „crushes"* en *kwaste* moet berei word van sappe van onbedorwe en gesonde vars ryp vrugte en skoon drinkbare water. Hulle mag geen ander smaakgewende stof bevat nie as dié wat natuurlik teenwoordig is in die vrug of vrugte waarvan hulle berei is, nóg enige vreemde stof uitgesonderd gliserien, suiker (sukrose) en/of dekstrose en/of vloeibare glukose, met of sonder die byvoeging van sitoensuur, appelsuur of wynsteensuur of veroorloofde bederfwerende middels of veroorloofde kleurstof. Hulle moet minstens 25 persent vrugtesap en 25 persent bygevoegde suiker (sukrose) bevat. Die pakket moet van 'n etiket voorsien wees waarop die naam van die vrug of vrugte waarvan die produk berei is, tesame met 'n verwysing na die minimum persentasie vrugtesap soos hierbo voorgeskryf, met drukletter G vermeld moet staan.

GEGEURDE DRANKE.

(3) *Nie-deurlugte* of *nie-gekarboneerde natuurlik gegeurde dranke* moet berei word van skoon drinkbare water, suiker (sukrose) en/of dekstrose en/of vloeibare glukose met of sonder die byvoeging van sitroensuur, appelsuur of wynsteensuur en veroorloofde kleurstowwe, en gegeur word met natuurlike vrugteolies of vrugtesappe. Hulle mag geen sintetiese of kunsmatige smaakgewende stof bevat nie. Hulle kan gliserien of veroorloofde bederfwerende middels bevat, en moet van 'n etiket voorsien wees met die naam van die smaakgewende natuurlike vrugteolies of -sap onmiddellik voor die woorde „gegeurde drank' bv., „lemoengegeurde drank" met drukletter G. Geen afbeelding of ontwerp wat die teenwoordigheid van die natuurlike vrug suggereer, mag op die etiket van hierdie produkte verskyn nie.

(4) *Nie-deurlugte* of *nie-gekarboneerde kunsmatig gegeurde dranke* moet berei word van skoon, drinkbare water met of sonder onskadelike sintetiese smaakgewende stowwe, suiker (sukrose) en/of dektrose en/of vloeibare glukose, kleurstowwe en veroorloofde bederfwerende middels. Elke sodanige artikel moet van 'n etiket voorsien wees wat die woorde „nagemaakte" of „kunsmatige" of „sintetiese" of „berei van sintetiese bestanddele" prominent met drukletter G vertoon. Geen afbeelding of ontwerp wat die teenwoordigheid van die natuurlike vrug suggereer, mag op die etiket van hierdie produk verskyn nie.

DEURLUGTE OF MINERAALWATERS.

(5) (a) *Spuit-* of *mineraalwater* is deurlugte of gekarboneerde vrugtesapdranke en namaaksels daarvan, ander deurlugte of gekarboneerde dranke, hetsy enkelvoudig of saamgestel, insluitende hopbier en gemmerbier, mineraalwater van die „sodawater"-tipe en natuurlike gekarboneerde fonteinwater. Hulle kan berei word van vrugtesappe, groente-ekstrakte, natuurlike smaakgewende bestanddele, natuurlike geurselekstrakte, onskadelike sintetiese smaakgewende bestanddele of van samestellings van twee of meer van hierdie bestanddele. Hulle moet berei word van suiwer drinkwater en kan suiker (sukrose) en/of dekstrose en/of vloeibare glukose, sitroen- en wynsteensuur of mengsels daarvan of ortofosforsuur, toelaatbare kleurstowwe met of sonder toelaatbare bederfwerende middels bevat, en moet onder druk versadig

with a reference to the minimum percentage fruit juice and pulp as prescribed above.

FRUIT SYRUPS, CORDIALS, CRUSHES AND SQUASHES.

(2) *Fruit syrups, cordials, crushes* and *squashes* shall be prepared from juices of sound and wholesome fresh ripe fruits and clean, potable water. They shall not contain any flavouring substance other than that naturally present in the fruit or fruits from which they have been prepared nor any foreign substance except glycerin, sugar (sucrose) and/or dextrose and/or liquid glucose, with or without the addition of citric, malic or tartaric acid or permitted preservative or permitted colouring matter. They shall contain not less than 25 per cent of fruit juice and 25 per cent of added sugar (sucrose). The package shall bear a label stating in type G the name of the fruit or fruits from which the product has been prepared together with a reference to the minimum percentage fruit juice as prescribed above.

FLAVOURED BEVERAGES OR DRINKS.

(3) *Non-aerated* or *non-carbonated naturally flavoured beverages* or *drinks* shall be prepared from clean, potable water, sugar (sucrose) and/or dextrose and/or liquid glucose with or without the addition of citric, malic or tartaric acid and permitted colouring matter, and flavoured with natural fruit oils or fruit juices. They shall not contain any synthetic or artificial flavouring substance. They may contain glycerin or permitted preservative, and shall bear a label with the name of the flavouring, natural fruit oil or juice immediately preceding the words "flavoured beverage" or "drink", e.g. "Orange Flavoured Beverage/Drink" in type G. No pictorial representation or design suggesting the presence of the natural fruit shall appear on the label of these products.

(4) *Non-aerated* or *noncarbonated artificially flavoured beverages* or *drinks* shall be prepared from clean potable water with or without harmless synthetic flavouring, sugar (sucrose) and/or dextrose and/or liquid glucose, colouring matter and permitted preservative. Every such article shall bear a label prominently displaying the word "imitation" or "artificial" or "synthetic" or "prepared from synthetic ingredients" in type G. No pictorial representation or design suggesting the presence of the natural fruit shall appear on the label of these products.

AERATED OR MINERAL WATERS.

(5) (a) *Aerated* or *mineral waters* are aerated or carbonated fruit juice beverages and imitations thereof, other aerated or carbonated beverages, whether simple or compounded, including hopbeer and gingerbeer, mineral waters or the "sodawater" type and natural carbonated springwaters. They may be prepared from fruit juices, vegetable extracts, natural flavouring substance, natural essences, harmless synthetic flavouring substance or from combinations of two or more of these ingredients. They must be prepared from potable water and may contain sugar (sucrose) and/or dextrose and/or liquid glucose, citric and tartaric acid, or mixtures thereof or orthophosphoric acid, permitted colouring matter, with or without the addition of permitted preservatives and shall be impregnated with pure carbondioxide in clean and herme-

wees met suiwer koolsuurgas in skoon lugdig verseëlde houers. Die suurgehalte moet sodanig wees dat die pH-waarde minstens 2.5 is. Elke sodanige artikel moet van 'n etiket voorsien wees wat die bewoording „nagemaakte" of "kunsmatige" of „sintetiese" of „berei van sintetiese bestanddele" prominent met drukletter G vertoon.

(b) Geen mineraalsuur mag in spuit- of mineraalwater gebruik word nie, buiten ortofosforsuur van B.P.-gehalte, en dan in 'n hoeveelheid van hoogstens 0.06 persent gewig per volume.

(c) Geen spuit- of mineraalwater mag meer as 150 dele kaffeïen per miljoen, bevat nie.

(d) Spuit -of mineraalwater waarby kina gevoeg is moet minstens 50 dele en hoogstens 100 dele kina per miljoen, gereken as kinasulfaat, bevat.

(e) (i) Onskadelike skuimmakende stowwe kan in spuit- of mineraalwater gebruik word.

(ii) Onskadelike eetbare gebromeerde of gesulfoneerde olie kan gebruik word om 'n newelagtige voorkoms in spuit- of mineraalwater te bewerkstellig. Gebromeerde olies mag hoogstens 33 persent broom-bromium bevat, en die suurgehalte van die olie, uitgedruk as hidrobroomsuur, mag hoogstens 0.1 persent wees.

(6) Geen uitdrukking, ontwerp of middel wat die teenwoordigheid van vrugte of natuurlike vrugtesap aantoon of te kenne gee, mag verskyn op die etiket van 'n artikel in hierdie regulasies genoem of bedoel nie, as dit enige nagemaakte of kunsmatige of sintetiese smaakgewende bestanddele vervat nie.

tically sealed containers. The degree of acidity shall be such as to give a pH value of not less than 2.5. Every such article which contains any artificial or synthetic flavouring substances shall bear a label with the word "Imitation" or "Artificial" or "Synthetic" or the words "Prepared with Synthetic Ingredients" in type G.

(b) No mineral acid may be used in aerated or mineral waters except orthophosphoric acid of B.P. quality in an amount not exceeding 0.06 per cent weight by volume.

(c) No aerated or mineral water may contain more than 150 parts of caffein per million.

(d) Any aerated or mineral water to which quinine has been added shall contain not less than 50 and not more than 100 parts per million of quinine, calculated as quinine sulphate.

(e) (i) Harmless foam-producing substances may be used in aerated or mineral waters.

(ii) Harmless edible brominated or sulphonated oils may be used to produce clouding effects in aerated or mineral waters. Brominated oils shall contain not more than 33 per cent bromine and the acidity of the oil expressed as hydrobromic acid shall not exceed 0.1 per cent.

(6) No expression, design or device indicating or suggesting the presence of fruit or any natural fruit juice shall appear on the label of any article mentioned or referred to in this regulation which contains any imitation or artificial synthetic flavouring ingredients.

GROENTESAPPE.

(7) (a) *Groentesappe* is die skoon, ongegiste sappe verkry van onbedorwe en gesonde groente en moet al die natuurlike teenwoordige sapbestanddele van die gebruikte groente bevat. Hulle moet geen vreemde stof, uitgesonderd bygevoegde sout en veroorloofde bederfwerende middels bevat nie. Die groente of groentes waarvan hulle berei is, moet op die etiket met drukletter G vermeld staan.

(b) *Gegeurde groentesappe* is die sappe soos uiteengesit in subregulasie (a). Hulle moet gegeur wees met natuurlike smaakgewende stowwe en kan veroorloofde kleurstowwe bevat.

VEGETABLE JUICES.

(7) (a) *Vegetable juices* are the clean, unfermented juices obtained from sound and wholesome vegetables and shall contain all the juice constituents naturally present in the vegetables used. They shall not contain any foreign substance except added salt and permitted preservative. The vegetable or vegetables from which they are prepared shall be stated on the label in type G.

(b) *Flavoured vegetable juices* are the juices as defined in subregulation (a). They shall be flavoured with natural flavouring substances and may contain permitted colouring matter.

BEDERFBARE ARTIKELS.

29. By die toepassing van die ordonnansie word vars melk, vars vleis, vars vis, vars vrugte, vars groente en elke ander soort voedsel wat van so'n aard of vorm is of wat sodanig verpak is dat dit onderhewig is aan ontbinding of bederf teen gewone temperature, beskou as bederfbare artikels.

PERISHABLE ARTICLES.

29. For the purposes of the ordinance fresh milk, fresh meat, fresh fish, fresh fruit, fresh vegetables, and any other article of food which is of such a nature or is in such form or is so packed as to be liable to decomposition or deteriortion at ordinary temperatures, shall be deemed to be perishable articles.

BEDERFWERENDE MIDDELS WAT INSPEKTEURS MOET GEBRUIK.

30. Die bederfwerende middels wat by melk- of roommonsters ingevolge subartikel (6) van artikel 21 van die ordonnansie gevoeg kan word, is trikresol of for-

PRESERVATIVES TO BE USED BY INSPECTORS.

30. The preservatives which may be added to samples of milk or cream as provided in subsection (6) of section 21 of the ordinance, shall be trikresol or formalin, issued

malien wat deur die Departement van Gesondheid (Republiek van Suid-Afrika) kragtens die bepalings van die regulasies onder die Wet op Voedsel, Medisyne en Ontsmettingsmiddels 1929 (Wet 13 van 1929), uitgereik word in verseëlde pakkies elk met drie buisies van die bederfwerende middel. Waar die byvoeging van 'n bederfwerende middel raadsaam beskou word en die monster nie verdeel is nie, moet die inhoud van al drie buisies by die monster gevoeg word. Waar die monster verdeel is, moet die inhoud van een buisie by elke afsonderlike deel van die monster gevoeg word.

GENEESMIDDELS.

31. (1) Ten opsigte van 'n geneesmiddel of artikel wat in die *British Pharmacopoeia* 1963 uitgawe en enige amptelike byvoegsel daartoe genoem word, moet die samestellingsgehalte, krag, sterkte, suiwerheid of gehalte aan die voorskrifte daarvan voldoen, en ten opsigte van 'n geneesmiddel of artikel wat nie aldus genoem word nie maar wel genoem word in die 1963 uitgawe van die *British Pharmaceutical Codex* deur die *Pharmaceutical Society of Great Britain* uitgegee, of 'n byvoegsel daarvan, moet die standaard wat daarin voorgeskryf word, nagekom word, behalwe ten opsigte van die ondervermelde geneesmiddels of artikels wat van sodanige standaarde uitgesluit is:-

BRITISH PHARMACEUTICAL CODEX	SINONIEM
Acetum Odoratum	Toiletasyn
Acidum Aceticum Aromaticum	Aromatiese asyn
Aqua Mellis	Heuningwater
Colludium Salicylicum Compositum	Liddoringverf
Creta Cum Camphora . . .	Gekamferde kryt
Liquor Cocci	Cochenillevloeistof
Liquor Salolis Compositus .	Salol-mondspoelmiddel
Lotio Olei Amygdalae . . .	Erasmus Wilson
Ammoniata	Haarmiddel
Lotio Rosae	Melk van rose
Lotio Staphisagriae . . .	Kinderhaarmiddel
Pasta Acidi Stearici . . .	Ongegeurde verdwynroom
Pasta Hamamelidis	Haselaarsneeu of verdwynsmeersalf
Pulvis Acidi Salicylici Compositus	Voetpoeier
Spiritus Coloniensis . . .	Keulse spiritus; Keulse water
Spiritus Myrciae Compositus	Spiritus Punental composite
Spiritus Lavandulue Compositus	Laventelwater
Unguentum Aquae Rosae . .	Rooswatersalf
Unguentum Camphorae Durum	Kanferys
Uguentum Methylis Salicylatis Compositum . . .	Pyndodende smeersalf.

HOLLANDSE MEDISYNE.

(2) Die standaard ten opsigte van Hollandse medisyne wat hieronder genoem word, is dié wat in die lo-

DRUGS.

31. (1) In respect of any drug or article mentioned in the *British Pharmacopoeia* 1963 edition and any official addenda thereto, the standard of composition, strength, potency, purity or quality shall be that specified therein and in respect of any drug or article not so mentioned, but which is mentioned in the 1963 edition of the *British Pharmaceutical Codex,* published by the *Pharmaceutical Society of Great Britain,* or in any supplement thereto such standard shall be that specified therein except as regards the following drugs or articles which shall be exempted from such standard:—

BRITISH PHARMACEUTICAL CODEX.	SYNONYM.
Acetum Odoratum	Toilet vinegar
Acidum Aceticum Aromaticum	Aromatic vinegar
Aqua Mellis	Honey water
Collodium Salicylicum compositum	Collodium callosum
Creta cum Camphora . . .	Camphorated chalk
Liquor Cocci	Liquid cochineal
Liquor Salolis Compositus .	Salol mouth-wash
Lotio Olei Amygdalae . . .	Erasmus Wilson's
Ammoniata	Hair lotion
Lotio Rosae	Milk of roses
Lotio Staphisagrae	Nursery hair lotion
Pasta acidi stearici	Unscented vanishing cream
Pasta Hamamelidis	Witch hazel cream
Pulvis Acidi Salicylici Compositus	Pulvis pro pedibus
Spiritus Coloniensis . . .	Aqua coloniensis
Spiritus Myrciae Compositus	Compound spirit of pimento
Spiritus lavandulae compositus	Aqua Lavendulae
Unguentum Aquae Rosae . .	Rosewater ointment
Unguentum Camphorae Durum	Camphor ice
Unguentum Methylis Salicylatis Compositum . . .	Analgesic balsam

DUTCH MEDICINES.

(2) The standard in respect of the Dutch medicines listed hereunder shall be as laid down in the current edi-

pende uitgawe van die *British Pharmacopoeia* of die *British Pharmaceutical Codex* wat die *Pharmaceutical Society of Great Britain* uitgee, of 'n byvoegsel daarvan, bepaal word:-

tion of the *British Pharmacopoeia,* or *British Pharmaceutical Codex* published by the *Pharmaceutical Society of Great Britain* or in any supplement thereto:—

LYS FORMULES VAN HOLLANDSE MEDISYNES.

LYS A — Die ondervermelde is die formules vir die Hollandse medisynes vermeld:-

HOLLANDSE MEDISYNE	BRITISH PHARMACOPOEIA OF BRITISH PHARMACEUTICAL CODEX-EKWIVALENT.
Bloedstillende druppels	Tinctura Ferri Perchloridi B.P.C. 1949.
Boegoe-essens	Tinctura Buchu B.P.C. 1949.
Daizpalmpleister	Emplastrum Plumbi in Massa B.P.C. 1949.
Doepa	Benzoin B.P. 1953.
Doepaolie	Balsamum Peruvianum B.P. 1948.
Duiwelsdrek	Asafoetida B.P.C. 1949.
Duiwelsdrekdruppels	Tinctura Asafoetidae B.P.C. 1949.
Grouvomitief	Prepared Ipecacuanha B.P. 1953. Standardization of dose 10 grains
Gal- en slymmengsel	Mixtura Sennae Composita B.P. 1948.
Hartshoringoplossing	Liquor Amoniae Dilitus B.P. 1953.
Hoffmansdruppels	Spiritus Aetheris.
Kamille	Anthemis B.P.C. 1949.
Kamille-essens	A 1 in 10 tincture prepared from Anthemis B.P.C. using 45% Alcohol.
Kinderpoeier	Compound Powder of Rhubarb B.P. 1953.
Miangolie	Balsamum Peruvianum B.P.C. 1949.
Mierolie	Carbonei Disulphidum B.P.C. 1934.
Pampoensalf	Unguentum Hydrarg. Oxidi Flav. B.P.C. 1934.
Patatsalf	Unguentum Hydrargyri Oxidi Rubri B.P.C. 1949.
Pepermentdruppels	Spirit of Peppermint B.P. 1953.
Rooidefensiefpleister	Emplastrum Ferri B.P.C. 1934.
Rooilavental	Tindtura Lavandulae Composita B.P.C. 1949.
Ruitersalf	Dilute Ointment of Mercury B.P. 1953.
Rooiminie	Lead Monoxide B.P. 1953.
Sinkingsdruppels	Vinum Colchici B.P.C. 1934.
Staaldruppels	Solution of Ferric chloride B.P. 1953.
Staalpille	Pilula Ferri Carbonatis B.P. 1948.

LIST OF DUTCH MEDICINE FORMULAE.

LIST A — The undermentioned shall be the formulae for the Dutch Medicines mentioned:—

DUTCH MEDICINE	BRITISH PHARMACOPOEIA OR BRITISH PHARMACEUTICAL CODEX EQUIVALENT
Bloedstillende druppels	Tinctura Ferri Perchloridi B.P.C. 1949.
Boegoe-essens	Tinctura Buchu B.P.C. 1949.
Daipalmpleister	Emplastrum Plumbi in Massa B.P.C. 1949.
Doepa	Benzoin B.P. 1953.
Doepaolie	Balsamum Peruvianum B.P. 1948.
Duiwelsdrek	Asafoetida B.P.C. 1949.
Duiwelsdrekdruppels	Tinctura Asafoetidae B.P.C. 1949.
Grouvomitief	Prepared Ipecacuanha B.P. 1953 Standardization of dose 10 grains
Gal-en-slymmengsel	Mixtura Sennae Composita B.P. 1948.
Hartshoringoplossing	Dilute Solution of Ammonia B.P. 1953.
Hoffmannsdruppels	Spiritus Aetheris.
Kamille	Anthemis B.P.C. 1949.
Kamille-essens	A 1 in 10 tincture prepared from Anthemis B.P.C. using 45 per cent Alcohol.
Kinderpoeier	Compound Powder of Rhubarb B.P. 1953.
Miangolie	Balsamum Peruvianum B.P.C. 1949.
Mierolie	Carbonei Disulphidum B.P.C. 1934.
Pampoensalf	Unguentum Hydrargyri Oxidi Flav. B.P.C. 1934.
Patatsalf	Unguentum Hydrargyri Oxidi Rubri B.P.C. 1949.
Pepermentdruppels	Spirit of Peppermint B.P. 1953.
Rooidefensiefpleister	Emplastrum Ferri B.P.C. 1934.
Rooilavental	Tinctura Lavendulae Composita B.P.C. 1949.
Ruitersalf	Dilute Ointment of Mercury B.P. 1953.
Rooiminie	Lead Monoxide B.P. 1953.
Sinkingsdruppels	Vinum Colchici B.P.C. 1934.
Staaldruppels	Solution of Ferric Chloride B.P. 1953.
Staalpille	Pilula Ferri Carbonatis B.P. 1948.

Sterksalf	Unguentum Methylis Salicylatis Fort.
Suurdruppels	Acidum Sulphuricum Dilutum B.P.C. 1949.
Suurpoeier	Compound Powder of Rhubarb B.P. 1953.
Turlington	Compound Tincture of Benzoin B.P. 1953.
Verdwynpleister	Emplastrum Plumbi in Massa B.P.C. 1949.
Vliertee	Sambucus B.P.C. 1949.
Witdefensiefpleister	Emplastrum Plumbi in massa B.P.C. 1949.
Witdulsies	Spiritus Aetheris Nitrosi B.P.

LYS B — Hollandse medisyne (die name waarvan Afrikaanse of Nederlandse vertalings is van amptelike beskrywings of sinonieme):-

Anysolie	Oil of Anise B.P. 1953.
Antimoonwyn	Vinum Antimoniale B.P.C. 1934.
Arnikatinktuur	Tinctura Arnicae Floris B.P.C. 1949.
Balsem-Kopiva	Copaiba B.P.C. 1949.
Basilikonsalf	Unguentum Colophonii B.P.C. 1949.
Bergamotolie	Oleum Bergamottae B.P.C. 1949.
Boegoeblare	Buchu B.P.C. 1949.
Gemmer Essens	Strong Tincture of Ginger B.P. 1953.
Harpuissalf	Unguentum Colophonii B.P.C. 1949.
Jalappoeier	Jalapa Praeparata B.P.C. 1949.
Kajapoetolie	Oleum Cajaputi B.P.C. 1949.
Kaneelolie	Oil of Cinnamon B.P. 1953.
Kanfer	Camphor B.P. 1953.
Kanferolie	Liniment of Camphor B.P. 1953.
Karbololie	Oleum Phenolatum B.P.C. 1949.
Krotonolie	Oleum Crotonis B.P.C. 1949.
Naeltjieolie	Cloves Oil B.P. 1953.
Opodeldoc	Liniment of Soap B.P. 1953.
Paregorie, Paragoriese elikser	Camphorated Tincture of Opium B.P. 1953.
Pepermentessens	Spirit of Peppermint B.P. 1953.
Pepermentolie	Peppermint Oil B.P. 1953.
Rabarberpoeier	Powdered Rhubarb B.P. 1953.
Teerolie	Creosote B.P. 1953.
Witkinapoeier	Quinine Sulphate B.P. 1953.

LIST B — Dutch Medicines (the names of which are Afrikaans or Hollands translation of official descriptions or synonyms of substances).

Anysolie	Anise Oil B.P. 1953.
Antimoonwyn	Vinum Antimoniale B.P.C. 1934.
Arnikatinktuur	Tincture Arnicae Floris B.P.C. 1949.
Balsem-kopiva	Copaiba B.P.C. 1949.
Basilikonsalf	Unguentum Colophonii B.P.C. 1949.
Bergamotolie	Oleum Bergamottae B.P.C. 1949.
Boegoeblare	Buchu B.P.C. 1949.
Gemmer Essens	Strong Tincture of Ginger B.P. 1953.
Harpuissalf	Unguentum Colophonii B.P.C. 1949.
Jalappoeier	Jalapa Praeparata B.P.C. 1949.
Kajapoetolie	Oleum Cajaputi B.P.C. 1949.
Kanfer	Camphor B.P. 1953.
Kaneelolie	Cinammon Oil B.P. 1953.
Kanferolie	Liniment of Camphor B.P. 1953.
Karbololie	Oleum Phenolatum B.P.C. 1949.
Krotonolie	Oleum Crotonis B.P.C. 1949.
Naeltjieolie	Clove Oil B.P. 1953.
Opodeldoc	Liniment of Soap B.P. 1953.
Paregorie, Paragoriese elikser	Camphorated Tincture of Opium B.P. 1953.
Pepermentessens	Spirit of Peppermint B.P. 1953.
Pepermentolie	Peppermint Oil B.P. 1953.
Rabarberpoeier	Powdered Rhubarb B.P. 1953.
Teerolie	Creosote B.P. 1953.
Witkinapoeier	Quinine Sulphate B.P. 1953.

ONTSMETTINGSMIDDELS.

32. (1) Elke pakket wat 'n ontsmettingsmiddel bevat, moet 'n opskrif met drukletter D dra wat die besonderhede vermeld wat vereis word ingevolge paragrawe (a) en (c) van subartikel (1) van artikel 19 van die ordonnansie en die gebruiksaanwysings volgens paragraaf (b) van genoemde subartikel, insluitende die verhouding, sterkte of verdunning waarin dit doeltreffend is en die periode van aanraking wat nodig is vir elke verdunning om doeltreffend te wees, in albei amptelike tale met drukletter H: Met dien verstande dat enige pakket wat 'n ontsmettingsmiddel bevat wat nie 'n stof bevat wat in artikel 82 of die Vierde Bylae van die Wet op Geneeshere, Tandartse en Aptekers 1928 (Wet 13 van 1928), gemeld word nie, vrygestel is van die vereistes van paragraaf (a) van subartikel (1) van artikel 19 van die ordonnansie vir sover genoemde subartikel betrekking het op die aanbring van opskrifte op ontsmettingsmiddels met die naam en adres van die verkoper.

(2) (a) By die bepaling van die kiemdodende krag of sterktegraad van kiemdodende vloeistowwe wat vir die doeleindes van die ordonnansie onder die fenol- of kresolgroep ressorteer, is suiwer karbolsuur die eenheid of standaard en die resultaat moet as „Koëffisiënt van Karbolsuur" uitgedruk word. Die bepaling moet wees volgens die metode in Aanhangsel A voorgeskryf. (Dus beteken 'n koëffisiënt van 10 dat, soos deur hierdie metode bepaal, die vloeistof 'n kiemdoder is wat tien maal sterker as karbolsuur is).

(b) Die resultate van elke sodanige bepaling moet in die vorm vervat in Aanhangsel B, aangegee word.

(3) (a) Die toetse wat in die bepaling van die kiemdodende krag of sterktegraad van kiemdodende vloeistowwe wat onder die groep wat as kwaternêre ammoniumverbindings bekend staan, gebruik word, moet in ooreenstemming wees met die Standaardspesifikasie vir Kiemdodende Kwaternêre Ammoniumverbindings van die Suid-Afrikaanse Buro vir Standaarde wat op 24 April 1961 deur die Raad vir Standaarde goedgekeur en in Byvoegsel C van hierdie regulasies herdruk is.

(b) Die periode van aanraking vir alle kwaternêre ammoniumverbindings, soos deur die toetse bepaal, moet op die etiket van elke bepaalde verdunning wat aanbeveel word, aangebring word.

KOUGOM.

33. Kougom mag geen skadelike bestanddele bevat nie.

TABAK, SIGARE, SIGARETTE EN SNUIF.

34. Tabak, sigare, sigarette en snuif mag geen deel van enige plant buiten die tabakplant (Nicotiana) bevat nie, en mag geen skadelike bestanddele inhou nie. Die inhoud van enige pakket moet ooreenkomstig met enige verklaring op die etiket daarvan oor die aard, samestelling en oorsprong van die inhoud. Geen bepaling in hierdie regulasie belet egter die byvoeging van stramonium, lobelia of ander spesiale bestanddele tot enige artikel wat bedoel is om gerook of gebruik te word deur lyers aan asma of 'n ander siekte nie, mits hierdie toevoeging op die etiket vermeld staan.

SALWE, SMEERGOED EN POEIERS.

35. (1) Salwe, smeergoed, poeiers en dergelike stowwe wat bedoel is vir aanwending op, of gebruik vir, die menslike vel, of hare, mag geen skadelike bestanddeel bevat nie. Die inhoud van elke pakket moet ooreenstem met enige verklaring op die etiket daarvan, wat betref die aard, samestelling of oorsprong van die bestanddele.

DISINFECTANTS.

32. (1) Every package containing a disinfectant shall bear a label stating the particulars required by paragraphs (a) and (c) of subsection (1) of section 19 of the ordinance in type D and directions for use under paragraph (b) of the said subsection including the proportion, strength or dilution in which it is effective and the contact time required for each dilution to be effective in type H, and in both official languages: Provided that any package containing a disinfectant which does not contain any of the substances mentioned in section 82 or the Fourth Schedule to the Medical, Dental and Pharmacy Act, 1928 (Act 13 of 1928) shall be exempt from the requirements of paragraph (a) of subsection (1) of section 19 of the ordinance in so far as the subsection relates to the labelling of disinfectants with the name and address of the seller.

(2) (a) In determining the germicidal power or efficiency of liquid germicides belonging to the phenol or cresol group for the purposes of the ordinance, pure carbolic acid shall be the unit or standard and the result shall be expressed as "Carbolic Acid Coefficient". The determination shall be made by the method prescribed in Annexure A. (Thus a coefficient of 10 means that, as determined by this method, the liquid is ten times as powerful a germicide as carbolic acid).

(b) The results of every such determination shall be stated in the form shown in Annexure B.

(3) (a) The tests employed in the determination of the germicidal power or efficiency of liquid disinfectants of the group known as quaternary ammonium compounds shall be in accordance with the Standard Specification for Germicidal Quaternary Ammonium Compounds of the South African Bureau of Standards approved by the Standards Council on 24th April, 1961, and reprinted in Annexure C to these regulations.

(b) The contact time for all quaternary ammonium compounds as determined by the tests shall be stated on the label for each particular dilution recommended.

CHEWING GUM.

33. Chewing-gum shall be free from any harmful ingredient.

TOBACCO, CIGARS, CIGARETTES AND SNUFF.

34. Tobacco, cigars, cigarettes and snuff shall contain no portion of any plant other than the tobacco plant (Nicotiana) and shall be free from any harmful ingredient. The contents of any package shall correspond with any statement on the label as to their nature, composition or origin. Nothing in this regulation shall be deemed to prevent the addition of stramonium, lobelia or other special ingredient to any article intended for smoking or use by persons suffering from asthma or other disease, provided that the addition is stated on the label.

OINTMENTS, CREAMS AND POWDERS.

35. (1) Ointments, creams, powders and similar substances intended for application to or use for the human skin or hair shall be free from any harmful ingredient. The contents of any package shall correspond with any statement on the label as to their nature, composition or origin.

TANDEPASTE, TANDEPOEIERS EN MONDSPOELINGS.

(2) Tandepasta, tandepoeiers en mondspoelings moet vry wees van enige nadelige bestanddeel en mag geen fluoor bevat nie.

TOOTH PASTE, TOOTH POWDERS AND MOUTH WASHES.

(2) Tooth paste, tooth powders and mouth washes shall be free from any harmful ingredient and shall not contain any fluorine.

SEEP.

36. (1) *Seep* in die vorm van stene, koekies, vlokke of snippers vir huishoudelike-, wasgoed- of toiletdoeleindes moet minstens 45 persent vetsure bevat, waarvan hoogstens een-derde deur harssure vervang kan word, en dit mag hoogstens 0.25 persent vry bytende alkali bevat, gereken as natrium-hidroksied (NaOH), en dit mag geen skadelike bestanddele bevat nie.

(2) Die woorde „suiwer", „suiwerste", „beste", „meerderwaardige", „fynste", „eerste-graad", „eerste kwaliteit", „kwaliteit No. 1", „kwaliteit A 1", „hoogste graad", „hoogste kwaliteit" of ander woorde wat besondere uitnemendheid of meerderwaardigheid aandui of te kenne gee, mag nie op, of op die etiket van, seep, of in 'n advertensie oor seep verskyn nie, as die seep minder as 62 persent vetsure bevat waarvan eenkwart deur harssure vervang kan word, of meer as 0.1 persent vry bytende alkali, gereken as natriumhidroksied (NaOH).

(3) *Geneeskundige seep, naftaseep* en *ander spesiale seep* buiten dié wat in subregulasie (7) genoem word, moet voldoen aan die standaard vir seep ten opsigte van vetsure wat subregulasie (1) voorskryf, en dit mag geen skadelike bestanddele bevat nie. Die bepalings van subregulasie (2) geld ook vir sodanige seep, buiten dat, ten opsigte van seep wat nafta of karbolsuur (fenol of sy homolöe) of albei bevat, maar geen ander spesiale bestanddeel nie, die beperking van 62 persent vetsure daarin gespesifiseer, verminder word tot 60 persent ten einde voorsiening te maak vir die byvoeging van die spesiale bestanddeel.

(4) *Groenseep* moet minstens 35 persent vetsure bevat, waarvan hoogstens een-derde vervang kan word deur harssure en hoogstens 0.75 persent vry bytende alkali, gereken as natriumhidroksied (NaOH).

(5) *Skuurseep,* hetsy as poeier, pasta, tablette, koekies of blokke, is 'n mengsel van seep en silika, sand, puimsteen of ander onaktiewe skuurstof, en moet minstens 25 persent aan sodanige stof bevat. Die pakket of omslag van so'n mengsel moet die woord „skuurseep", „skuurseeppoeier", „puimseep' of ander woorde wat aandui dat dit 'n skuurmiddel bevat, of bedoel is as skuur- of poleermiddel, met drukletter D vermeld. As daar geen pakket of omslag is nie, moet die woorde duidelik leesbaar op elke tablet, koekie of blok gestempel of uitgedruk staan.

(6) Die standaarde van samestelling wat hierdie regulasie voorskryf, geld seep van die tydstip wanneer die vervaardiging daarvan voltooi is.

(7) Die standaarde van samestelling wat hierdie regulasie voorskryf, geld nie vir seep wat spesiaal vervaardig word om aan spesifike vereistes te voldoen in verband met wolwassery-, myn- of ander bedrywe nie: Met dien verstande dat dit dan uitsluitend gebruik word vir die bestemde doel en nie vir herverkoop aangebied word nie.

SOAP.

36. (1) *Soap* in the form of bars, tablets, flakes or chips for household, laundry or toilet purposes shall contain not less than 45 per cent of fatty acids, of which not more than one-third may be replaced by resin acids, and shall not contain more than 0.25 per cent of free caustic alkali, calculated as sodium hydroxide (NaOH), and shall be free from any harmful ingredient.

(2) The words "pure", "purest", "best", "superior", "finest", "first grade", "first quality", "No. 1 Quality", "A1 quality", "highest grade", "highest quality", or any other words indicating or suggesting special excellence or superiority shall not appear on or on the label of or in any advertisement referring to any soap which contains less than 62 per cent of fatty acids of which not more than one-quarter may be replaced by resin acids, or more than 0.1 per cent of free caustic alkali, calculated as sodium hydroxide (NaOH).

(3) *Medicated soap, naptha soap* and other special soaps other than those referred to in subregulation (7), shall conform to the standard for soap in respect of fatty acids prescribed in subregulation (1) and shall be free from any harmful ingredient. The provisions of subregulation (2) shall also apply to such soaps, save that in respect of soap containing naptha or carbolic acid (phenol or its homologues) or both these substances, but no other special ingredient, the limit of 62 per cent for fatty acids therein specified shall be reduced to 60 per cent so as to allow for the addition of the special ingredient.

(4) *Soft soap* shall contain not less than 35 per cent of fatty acids of which not more than one-third may be replaced by resin acids, and not more than 0.75 per cent of free caustic alkali calculated as sodium hydroxide (NaOh).

(5) *Abrasive soap,* whether in powder, paste, tablet, cake or block form, is a mixture of soap with silica, sand pumice stone or other inert abrasive matter and shall contain not less than 25 per cent of such matter. The package or wrapper of such mixture shall bear in type D the words "Abrasive Soap", "Abrasive Soap Powder", "Pumice Soap", or other words indicating that it contains abrasive matter or is intended to be used for scouring or polishing. If there is no package or wrapper such words shall be clearly and legibly stamped or embossed on each tablet, cake or block.

(6) The standards of composition prescribed by this regulation shall apply to soap from the time of completion of its manufacture.

(7) The standards of composition prescribed by this regulation shall not apply to any soap specially manufactured to meet specific requirements in connection with woolwashing, mining or other industry: Provided that it is used solely for the purpose intended and is not offered for re-sale.

PLIGTE VAN ANALISTE, PATOLOË EN INSPEKTEURS.

37. (1) Uit hoofde van die ordonnansie is dit analiste en patoloë se plig om monsters van voedings-, geneesen ontsmettingsmiddels wat behoorlik ingevolge die magtiging van die ordonnansie geneem is en aan hulle

DUTIES OF ANALYSTS, PATHOLOGISTS AND INSPECTORS.

37. (1) The duties of analysts and pathologists under the ordinance shall be to analyse or examine and report on samples of food, drugs and disinfectants taken and submitted to them by due authority under the ordinance and

voorgelê is, te ontleed of ondersoek, en om verslag daaroor te doen, en om al die ander pligte uit te voer wat ingevolge die ordonnansie of die regulasies aan hulle toegesê word. Verslae oor sodanige monsters moet in die vorm geskied wat in Aanhangsel E staan, of, in die geval van ontsmettingsmiddels, in die vorm wat in Aanhangsel B staan.

(2) Dit is die inspekteurs se plig om inspeksie uit te voer, om monsters van voedings-, genees- of ontsmettingsmiddels te koop of te neem en om ander pligte ingevolge die ordonnansie en regulasies uit te voer in opdrag van die Sekretaris of sy behoorlik aangestelde plaasvervanger wat gemagtig is om namens hom op te tree, of, waar die inspekteur in die diens is van 'n plaaslike bestuur wat ingevolge artikel 2(3) van die ordonnansie deur die Administrateur gemagtig is om die betrokke bepalings van die ordonnansie en regulasies uit te voer, van die geneeskundige gesondheidsbeampte of ander behoorlik gemagtigde beampte van so'n plaaslike bestuur.

(3) Telkens wanneer 'n inspekteur ingevolge die bepalings van die ordonnansie of hierdie regulasies 'n artikel verwyder of daarop beslag lê, moet hy aan die eienaar of sy bestuurder, of sy agent, of sy bediende wat moontlik teenwoordig is, 'n afskrif gee van 'n lys van al die artikels wat hy verwyder het, en die inspekteur moet so'n afskrif behoorlik voor 'n getuie onderteken.

to carry out any other duties devolving upon them under the ordinance or regulations. Reports on such samples shall be in the form shown in Annexure E, or, in the case of disinfectants, in Annexure B.

(2) The duties of inspectors shall be to make such inspections and to purchase or take such samples of food, drugs or disinfectants and to carry out such other duties under the ordinance and regulations as may be instructed by the Secretary or his duly appointed deputy authorised to act on his behalf or — where the inspector is employed by a local authority to which the administration of the relative provisions of the ordinance and regulations has been delegated by the Administrator under section 2 (3) of the ordinance — by the Medical Officer of Health or other duly authorised officer of such local authority.

(3) Whenever an inspector seizes or removes any article under the provisions of the ordinance or these regulations, he shall tender to the owner or his manager, agent or servant present, a copy of an inventory of all articles removed by him, duly signed by the inspector and witnessed.

REGISTRASIE VAN ALGEMENE WAARBORG.

38. (1) Aansoeke om registrasie van algemene waarborge en registrasiesertifikate van sodanige waarborge moet geskied in die vorm wat Aanhangsel D aangee.

(2) Die registrasiegelde vir algemene waarborge is:-

(a) Vir elke eerste registrasie, wat dan strek tot op 31 Maart eersvolgende R10.50

(b) Vir elke hernuwing wat dan strek tot op 31 Maart daaropvolgende . . . . . R 2.10

Die bogenoemde gelde moet aan die Sekretaris betaal word voordat die sertifikaat uitgereik kan word. Oorspronklike registrasiesertifikate moet alle aansoeke om hernuwing vergesel.

REGISTRATION OF GENERAL WARRANTY.

38. (1) Applications for registration of general warranties, and certificates of registration of such warranties, shall be on the form shown in Annexure D.

(2) The fees for registration of general warranties shall be:

(a) For every initial registration, and to cover the period ending 31 March next ensuing . R10-50

(b) For each renewal up to 31 March next ensuing . . . . . R 2-00

Such fees must be paid to the Secretary before the certificate can be issued. Original certificates of registration should accompany all applications for renewals.

VITAMINES.

39. Alle strydige bepalings in hierdie regulasies ten spyt kan die byvoeging deur fisiese of chemiese proses van 'n vitamine of vitamines of van vislewertraan veroorloof word met inagneming steeds van die opskrifvereistes van die ordonnansie en regulasies.

VITAMINS.

39. Notwithstanding anything to the contrary contained in these regulations, the addition by physical or chemical process of any vitamin or vitamins or fish liver oil may be permitted, subject always to the labelling provisions of the ordinance and regulations.

HEUNING.

40. Niemand mag 'n stof wat nie uitsluitlik die produk van die heuningby is, as *heuning* of as 'n vorm of *variëteit* of *mengsel van heuning* verkoop nie.

Heuning moet hoogstens —

(a) 20 persent vog;

(b) 5 persent sukrose;

(c) 0.25 persent as;

en minstens 60 persent invertsuiker bevat.

HONEY.

40. No person shall sell as *honey* or as a form of variety or blend of honey any substance which is not solely the product of the honey-bee.

Honey shall contain not more than —

(a) 20 per cent of moisture;

(b) 5 per cent of sucrose;

(c) 0.25 per cent of ash;

and shall contain not less than 60 per cent of invert sugar.

SOUT.

41. (1) *Sout* is natriumchloried in kristalvorm en mag nie meer as 50 d.p.m. fluoor bevat nie.

(2) *Tafelsout* moet minstens 98.4 persent natriumchloried in sy watervry toestand en hoogstens 4 persent

SALT.

41. (1) *Salt* shall be crystalline sodium chloride and shall contain not more than 50 p.p.m. of fluorine.

(2) *Table salt* shall contain not less than 98.4 per cent of sodium chloride in its water-free substance and not

vog bevat. 'n Oplossing in water van 10 persent gewig per volume moet 'n helder en kleurlose oplossing wees wat neutraal reageer.

(3) *Vrylopende tafelsout* is fyn tafelsout waarby hoogstens 1 persent van 'n middel wat verhoed dat dit klont, soos kalsiumfosfaat, magnesiumkarbonaat of stysel, gevoeg is.

(4) *Huishoudelike sout* of *huissout* moet minstens 97.0 persent natriumchloried in sy watervry toestand bevat en hoogstens 0.2 persent stowwe wat onoplosbaar in water is.

(5) *Gejodeerde sout* is 'n samestelling van vrylopende tafelsout of huishoudelike sout of huissout en moet minstens 10 d.p.m. en hoogstens 20 d.p.m. jodium bevat. Die jodium moet bygevoeg word in die vorm van kaliumjodiet (KIO_3). Elke houer wat gejodeerde sout bevat, moet van 'n etiket voorsien word waarop die bewoording „gejodeerde sout" met drukletter G aangedui is. Die woorde „gejodeerde' en „sout" moet mekaar in identiese drukletters onmiddellik opvolg.

(6) *Gegeurde sout* is 'n kombinasie van vrylopende tafelsout en onskadelike, natuurlike of kunsmatige geurstowwe. Indien 'n kunsmatige geursel gebruik word, moet dit „kunsmatige", „sintetiese" of „nagemaakte" gemerk word met drukletter G. Die woord „kunsmatige" of „sintetiese" of „nagemaakte" moet in dieselfde drukletter as, en onmiddellik langsaan, die woord sout voorkom.

(7) *Uiesout* is 'n kombinasie van vrylopende tafelsout en verpoeierde uie en bevat hoogstens 90 persent sout.

(8) *Knoffelsout* is 'n kombinasie van vrylopende tafelsout en verpoeierde knoffel en bevat hoogstens 90 persent sout.

(9) *Selderysout* is 'n kombinasie van vrylopende tafelsout en verpoeierde seldery en bevat hoogstens 90 persent sout.

(10) Elke houer wat tafelsout, vrylopende tafelsout, huishoudelike sout of huissout, uiesout, knoffelsout of selderysout, soos in die voorgaande subregulasies gedefinieer is, bevat, moet 'n opskrif met drukletter G, met die bewoording „tafelsout", „huishoudelike sout", „huissout" ens., na gelang, dra.

more than 4 per cent of moisture. A ten per cent weight by volume solution in water shall be a clear and colourless solution, with a neutral reaction.

(3) *Free-running table salt* shall be finely grained table salt to which has been added not more than 1 per cent of a free-running agent such as calcium phosphate, magnesium carbonate or starch.

(4) *Household salt* shall contain not less than 97.0 per cent of sodium chloride in its water-free substance and not more than 0.2 per cent of matter insoluble in water.

(5) *Iodised salt* is a combination of free-running table or household salt and shall contain not less than 10 p.p.m. and not more than 20 p.p.m. of iodine. The iodine shall be added in the form of potassium iodate ($K10_3$). Every container of iodised salt shall bear a label with the words "iodised salt" in type G. The word "iodised" shall accompany the word "salt" in identical type and in immediate conjunction therewith.

(6) *Flavoured salt* shall be a combination of free-running table salt and harmless, natural or artificial flavouring substances. If any artificial flavouring is used it shall be labelled "artificial", "synthetic" or "imitation" in type G. The word "artificial" or "synthetic" or "imitation" shall accompany the word salt in identical type and in immediate conjunction therewith.

(7) *Onion salt* shall be a combination of free-running table salt and powdered onion and shall contain not more than 90 per cent of salt.

(8) *Garlic salt* shall be a combination of free-running table salt and powdered garlic and shall contain not more than 90 per cent of salt.

(9) *Celery salt* shall be a combination of free-running table salt and powdered celery and shall contain not more than 90 per cent of salt.

(10) Every package containing table salt, free-running table salt, household salt, onion salt, garlick salt or celery salt as defined in the foregoing subregulations; shall bear a label in type G, disclosing the words "table salt", "household salt", etc., as the case may be.

ASYN.

Woordomskrywings.

41*bis*. (1) In hierdie regulasie, tensy uit die samehang anders blyk, beteken —

(i) *asynsuur* die chemiese verbinding bekend as waterstofasetaat of watervry asynsuur, vir die volledige neutralisering van 100 gewigsdele waarvan 66.61 gewigsdele suiwer natriumhidroksied vereis word;

(ii) *alkohol*, waar dit in die uitdrukking „alkohol volgens volume" voorkom, absolute alkohol met soortlike gewig van 0.7938 by 'n temperatuur van 60 grade Fahrenheit;

(iii) *wyn* die drank verkry uitsluitlik deur die alkoholiese gisting van die sap van vars druiwe, sonder byvoeging, hetsy voor, gedurende of na die vervaardiging van sodanige drank, van enige bestanddeel, behalwe 'n bestanddeel wat deur die Minister van Landboutegniese Dienste by regulasie kragtens artikel 3 van die Wet op Wyn, Spiritualieë en Asyn, No. 25 van 1957 'n bestanddeel verklaar het wat wettiglik daarby gevoeg mag word;

(iv) *druiwebrandewyn* 'n distillaat met 'n alkoholgehalte van minstens 25 grade onder proef, uitsluitlik deur

VINEGAR.

Definitions.

41 *bis*. (1) In this regulation, unless the context otherwise indicates —

(i) *acetic acid* means the chemical compound known as hydrogen acetate or anhydrous acetic acid and requiring for complete neutralisation of 100 parts per weight, 66.61 parts by weight of pure sodium hydroxide;

(ii) *alcohol* where it occurs in the expression "alcohol by volume" means absolute alcohol of specific gravity of 0.7938 determined at a temperature of 60 degrees by Fahrenheit's thermometer;

(iii) *wine* means the beverage obtained solely by the alcoholic fermentation of the juice of fresh grapes, without the addition, either before, during or after the manufacture of such beverage, of any substance other than a substance which the Minister of Agricultural Technical Services has by regulation in terms of section 3 of the Wine, Spirits and Vinegar Act, (Act 25 of 1957), declared to be a substance which may lawfully be added thereto;

(iv) *grape brandy* means a distillate of an alcoholic strength not lower than 25 degrees under proof,

die distillering van druiwesap met doppe verkry;

(v) *wynbrandewyn (konjak-tipe)* 'n distillaat met 'n alkoholgehalte van minstens 25 grade onder proef, wat uitsluitlik deur die distillering van wyn gedistilleer by hoogstens 22 grade bo proef verkry is, en waarvan die ander vlugtige bestanddele as water van bedoelde wyn afkomstig is, en minstens 125 dele hoër alkohol, bereken as amielalkohol, en 300 dele totale sekondêre bestanddele per 100,000 dele alkohol bevat;

(vi) *wynspiritus* die gerektifiseerde spiritus, met 'n alkoholgehalte van minstens 25 grade onder proef wat uitsluitlik deur die distillering van wyn verkry is;

(vii) *gerektifiseerde spiritus* 'n gesuiwerde spiritus met 'n alkoholgehalte van minstens 25 grade onder proef wat verkry en gesuiwer is deur distillering met 'n rektifiserings- of fraksioneringskolom.

(2) (a) *Asyn* is die produk wat vervaardig word uitsluitlik deur alkoholiese en vervolgens asyngisting, sonder distillering, van 'n plantaardige sap, aftreksel of afkooksel.

(b) *Vermengde asyn* is 'n mengsel van twee of meer verskillende soorte asyn.

(c) *Siderasyn* of *appelasyn* is die produk vervaardig uitsluitlik deur alkoholiese en vervolgens asyngisting, sonder distillering, van appelsap.

(d) *Glukoseasyn* is die produk vervaardig uitsluitlik deur alkoholiese en vervolgens asyngisting van oplossings van stysel, suiker, glukose of glukosestroop.

(e) *Druiweasyn* is die produk vervaardig uitsluitlik deur alhokoliese en vervolgens asyngisting, sonder distillering, van druiwesap of die asyngisting van wyn, hetsy bedoelde sap of wyn deur die byvoeging van wynspiritus, wynbrandewyn (konjak-tipe) of druiwebrandewyn tot 'n maksimum van 20 persent alkohol volgens volume versterk is of nie

(f) *Moutasyn* is die produk vervaardig uitsluitlik deur alkoholiese en vervolgens asyngisting, sonder distillering, van 'n aftreksel enkel van heel graankorrels, waarvan die stysel deur die regstreekse werking van mout in gisbare suiker omgesit is.

(g) *Spiritusasyn of gedistilleerde asyn* is die kleurlose produk vervaardig uitsluitlik deur asyn gisting van verdunde gedistilleerde alkohol, of deur die distillering van enige asynsoort, behalwe vermengde asyn, wat hierin beskryf word.

(h) *Suikerasyn* is die produk vervaardig uitsluitlik deur alkoholiese en vervolgens asyngisting, sonder distillering, van oplossings van suiker of melasse, met of sonder die byvoeging van 'n aftreksel van graan.

(i) *Wynasyn* is die produk vervaardig uitsluitlik deur alkoholiese en vervolgens asyngisting, sonder distillering, van onversterkte druiwesap, of deur die asyngisting sonder distillering, van onversterkte wyn.

(3) (a) Behalwe waar anders bepaal, moet enige soort asyn omskryf in hierdie regulasie nie minder as vier persent asynsuur bevat nie. Dit mag nie arseen, koper, lood, tin of sink in groter hoeveelhede bevat as dié wat by regulasie voorgeskryf is nie. Dit mag nie swaelsuur of enige ander mineraalsuur of enige ander bestanddeel wat ongesond of skadelik kan wees vir menslike verbruik of gebruik en mag ook nie 'n bederfwerende middel bevat nie.

(b) *Spiritusasyn* of *gedistilleerde asyn* wat as sodanig op die etiket beskryf is, mag geen ander kleurstof as dié wat die werklike distilleringsproses daaraan verleen het, bevat nie.

resulting from the distillation solely of grape juice together with husks;

(v) *wine brandy (cognac type)* means a distillate of an alcoholic strength not lower than 25 degrees under proof, resulting solely from the distillation of wine distilled at not higher than 22 degrees over proof, and whereof the volatile constituents, other than water, are derived from such wine, and include not less than 125 parts of higher alcohols calculated as amyl alcohol and 300 parts of total secondary constituents per 100,000 parts of alcohol;

(vi) *wine spirit* means the rectified spirit, of an alcoholic strength not lower than 25 degrees under proof, resulting from the distillation of wine;

(vii) *rectified spirit* means a purified spirit of an alcoholic strength not lower than 25 degrees under proof, obtained and purified by distillation with a rectifying or fractionating column.

(2) (a) *Vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation, without distillation, of any vegetable juice, infusion or decoction.

(b) *Blended vinegar* is a mixture of two or more different kinds of vinegar.

(c) *Cider vinegar* or *apple vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation, without distillation, of the juice of apples.

(d) *Glucose vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation of solutions of starch, sugar, glucose or glucose syrup.

(e) *Grape vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation, without distillation, of the juice of the grape or the acetous fermentation of wine, whether or not such juice or wine has been fortified by the addition of wine spirit, wine brandy (cognac type) or grape brandy up to a maximum strength of 20 per cent of alcohol by volume.

(f) *Malt vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation, without distillation, of an infusion solely of whole cereal grain, the starch whereof has been converted into fermentable sugar by the direct agency of malt.

(g) *Spirit vinegar* or *distilled vinegar* is the colourless product made solely by the acetous fermentation of dilute distilled alcohol, or by the distillation of any one of the forms of vinegar, other than blended vinegar, herein described.

(h) *Sugar vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation, without distillation, of solutions of sugar or molasses with or without the addition of an infusion of cereal grain.

(i) *Wine vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation, without distillation, of the unfortified juice of the grape, or by the acetous fermentation, without distillation, of unfortified wine.

(3) (a) Unless otherwise provided, vinegar of any description defined in this regulation shall contain not less than 4 per cent of acetic acid. It shall not contain arsenic, copper, lead, tin or zinc in larger quantities than those prescribel by regulation. It shall not contain any sulphuric or any other mineral acid or any other ingredient which may be unwholesome or injurious for human consumption or use, nor shall it contain any preservative.

(b) Spirit vinegar or distilled vinegar labelled as such, shall not contain any colouring matter other than that imparted to it by the actual process of distillation.

(c) Elke pakket wat asyn van enige beskrywing bevat, moet 'n etiket dra met die woorde „wynasyn" of „moutasyn" of „suikerasyn" of „druiweasyn", na gelang van die geval, met lettertipe D.

(d) Elke pakket wat vermengde asyn bevat, moet 'n etiket dra wat, benewens die woorde „vermengde asyn" met lettertipe D, die name van die verskillende soorte asyn waaruit die mengsel saamgestel is, met lettertipe G aandui.

(e) *Nagemaakte asyn* mag nie minder as vier en 'n half persent asynsuur bevat nie. Dit mag nie arseen, koper, lood, tin of sink in groter hoeveelhede bevat as dié wat by regulasie voorgeskryf is nie. Dit moet vry wees van enige suur behalwe asynsuur en mag geen ander bestanddeel wat ongesond of skadelik vir menslike verbruik of gebruik is, bevat nie. Elke pakket wat nagemaakte asyn bevat, moet 'n opskrif dra met die woorde „nagemaakte asyn" met lettertipe D.

(f) Spiritusasyn wat met karamel gekleur is, word geag nagemaakte asyn te wees en moet 'n etiket dra met die woorde „nagemaakte asyn" met lettertipe D.

(4) Die bepalings van hierdie regulasie is ook van toepassing op alle artikels wat in die Gebied onder die naam van asyn van enige bekrywing ingevoer word.

(c) Every package containing vinegar of any description shall bear a label with the words "wine vinegar" or "malt vinegar" or "sugar vinegar" or "grape vinegar", as the case may be, in type D.

(d) Every package containing blended vinegar shall bear a label stating, in addition to the words "blended vinegar" in type D, the names of the various kinds of vinegar of which the mixture is composed, in type G.

(e) *Imitation vinegar* shall contain not less than 4½ per cent of acetic acid. It shall not contain arsenic, copper, lead, tin or zinc in larger quantities than those prescribed by regulation. It shall be free from any acid other than acetic acid and shall not contain any other ingredient whatsoever which may be unwholesome or injurious for human consumption or use. Every package containing imitation vinegar shall bear a label with the words "Imitation Vinegar" in type D.

(f) Spirit vinegar coloured by means of caramel shall be deemed to be imitation vinegar and shall bear a label with the words "Imitation Vinegar" in type D.

(4) The provisions of this regulation shall also apply to all articles imported into the Territory under the name of vinegar of any description.

FUNGUS-GEPRODUSEERDE TOKSIENE.

42. Geen graansoorte, grondboontjies, of grondboontjieproduk of ander voedingsmiddel bedoel vir menslike verbruik, mag Aflattoksien of enige ander fungus-geproduseerde toksien bevat nie.

FUNGUS PRODUCED TOXINS.

42. No cereal, groundnut or groundnut product or other food intended for human consumption may contain Aflatoxin or any other fungus produced toxin.

EETBARE GELATIEN.

43. (1) *Eetbare gelatien* is 'n skoon, gesonde proteïen wat verkry word deur ekstraksie uit lymstof.

(2) Eetbare gelatien moet in warm water volkome oplos tot 'n kolloïdale oplossing wat by afkoeling in jellie stol, en mag geen onaangename smaak of aanstootlike reuk hê wanneer dit in 'n wateroplossing van 5 persent by 60°C ondersoek word nie.

(3) Die gelatien moet aan die onderstaande vereistes voldoen, gereken op die grondslag van 'n voggehalte van 16 persent, uitgesonderd die watergehalte wat bepaal word op die grondslag van die monster soos dit ontvang is:—

	Minimum	Maksimum
Watergehalte	—	16 persent
Asgehalte	—	2.5 persent
Ph-waarde	4.0	8.4 persent
Swaweldiosiek	—	1000 dele per miljoen
Arseen (uitgedruk as arseenoksied)	—	3.5 dele per miljoen
Lood	—	10 dele per miljoen
Koper	—	30 dele per miljoen
Sink	—	100 dele per miljoen
Tin	—	250 dele per miljoen

(4) Die totale bakteriologiese telling mag hoogstens 10,000 per gm. wees wanneer die gelatien volgens die onderstaande metode vir bakteriologiese bepaling getoets word:—

Gebruik steriele pipette om 1 ml. verdunnings van onderskeidelik 1 op 100, 1 op 1,000 en 1 op 10,000 in

EDIBLE GELATINE.

43. (1) *Edible gelatine* is a clean, wholesome protein which is obtained by extraction from collagenous material.

(2) Edible gelatine shall dissolve completely in hot water to form a colloidal solution which on cooling sets to a jelly, and shall be free from objectionable taste and offensive odour when examined in a 5 per cent aqueous solution at 60°C.

(3) The gelatine shall conform to the following requirements, based on 16 per cent moisture content, except the water content, which is determined on the sample as received:—

	Minimum	*Maximum*
Water content	—	16 per cent
Ash content	—	2.5 per cent
P.H. value	4.0	8.4 per cent
Sulphur dioxide	—	1,000 parts per million
Arsenic (expressed as arsenious oxide)	—	3.5 parts per million
Lead	—	10 parts per million
Zinc	—	100 parts per million
Tin	—	250 parts per million
Copper	—	30 parts per million

(4) The total bacteriological count shall not be greater than 10,000 per gm. when the gelatine is tested in accordance with the following method of bacteriological assay:—

Using sterile pipettes, deliver 1 ml. of 1 in 100, 1 in 1,000 and 1 in 10,000 dilutions respectively into

steriele petribakkies te plaas. Voeg 10 ml. vloeibare voedingsagar by 46°C daarby.

LET WEL. — Daar moet met elke verdunning plaatkwekings gemaak word. Laat die plate 48 uur lank by 37°C broei. Tel die getal kolonies op die plate en bereken die getal per gram.

(5) *Bacillus coli* moet afwesig wees in 0.01 gram wanneer die gelatien volgens onderstaande metode vir bakteriologiese bepalings getoets word:—

Ent buise wat MacConkey se vleissop (enkelsterkte) bevat, met 1 ml.-hoeveelheid van verdunnings van 1 op 10, 1 op 100 en 1 op 1,000 gelatien. Die buise moet geënt word wanneer die verdunnings gemaak word. Plaas die geënte media 48 uur lank in 'n waterbad by 44°C. (Eykman se wysiging). Die teenwoordigheid van *B. coli* word aangedui deur die teenwoordigheid van suur en gas.

LET WEL. — Aseptiese toestande moet deurgaans gehandhaaf word.

As 'n noukeurig gereguleerde waterbad by 44°C nie beskikbaar is nie, moet die toets nie uitgevoer word nie. Die bad moet met 'n kwit-tolueen- of ander betroubare termostaat ingerig wees en in 'n hoek van die laboratorium, weg van trek en sonskyn af, gehou word.

(6) Anaerobe-bakterieë moet afwesig wees in 0.1 gm. wanneer die gelatien volgens onderstaande metode vir bakteriologiese bepalings getoets word:—

Weeg presies 1 gm. en 0.1 gm. gelatienpoeier af. Plaas elke hoeveelheid in 'n buis met lakmoesmelk en verseël dit met steriele paraffienolie. Verhit dit vir 10 minute tot 80°C. Laat dit 48 uur lank broei by 37°C en ondersoek dit om die aanwesigheid of afwesigheid te bepaal van die vinnige stollingsreaksie, wat die aanwesigheid van *B. welchii* aandui. Maak subkulture van hierdie lakmoesmelk op hellings van glukose-agar en laat dit in 'n waterstofatmosfeer broei om die aanwesigheid van ander verbindings van anaerobe bakterië vas te stel.

(7) Die houers moet opvallend „eetbare gelatien" geetiketteer wees.

BESKERMING VAN VOEDINGSTOWWE.

44. (1) Niemand mag vleis, vis, ingemaakte vrugte, groente, konfyt, gekondenseerde melk, of ander voedingstof wat in 'n lugdig verseelde blik of ander lugdigte houer verpak is, verkoop of ter verkoop voorberei, bewaar, versend of uitstal nie, as so 'n blik of houer —

(a) enigsins opgeblaas is sodat dit oormatig aan die plat of ronde kante of ente bakstaan, of sodat gas ontsnap wanneer dit opgemaak word; of

(b) dit aansienlik geroes het; of

(c) beskadig is sodat dit lek of andersins oopgaan of blyke gee van lekplekke wat weer met soldeersel of andersins toegemaak is.

(2) Brood, kaas, beskuitjies, koek, pasteie of ander soorte suikergebak, lekkers, of sult, polonies of vleis of vleisprodukte wat dermate gekook, gebak, gestoom, gebraai of andersins voorberei is dat dit sonder verdere kook, bak, stoom of braai geëet kan word, en wat nie toegedraai of andersins beskerm is nie, moet, voordat dit verkoop word, in vliegdigte kaste, toonbanke, kiste of ander houers gehou word, en die inhoud van sodanige houers moet teen stof beskerm word. Elkeen wat enige sodanige artikel ter verkoop hou, versend of uitstal wat nie aldus beskerm word nie, is skuldig aan 'n misdryf.

sterile petri-dishes. Add 10 ml. of liquified nutrient agar at 46°C.

NOTE. — Plating should be done as each dilution is made. Incubate the plates at 37°C for 48 hours. Enumerate the colonies of the plates and calculate numbers per gram.

(5) *Bacillus coli* shall be absent in 0.01 gram when the gelatine is tested in accordance with the following method of bacteriological assay:—

Inoculate tubes of MacConkey's broth (Single) with 1 ml. quantities of 1 in 20, 1 in 100 and 1 in 1,000 dilutions of gelatine. The tubes must be inoculated as the dilutions are made. Place the inoculated medium in a water bath at 44°C. for 48 hours (Eykman's modification). The presence of *B. coli* is indicated by the presence of acid and gas.

NOTE. — Aseptic conditions must be employed throughout.

If an accurately regulated 44°C water bath is not available the test should not be attempted. The bath should be fitted with a mercury-tolual or other reliable thermostat and kept in a corner of the laboratory away from draughts or sunshine.

(6) *Anaerobic bacteria* shall be absent in 0.1 gm. when the gelatine is tested in accordance with the following method of bacteriological assey:—

Weigh accurately 1 gm. and 0.1 gm. of powdered gelatine. Place each in a tube of litmus milk and seal with sterile paraffin oil. Heat to 80°C. for 10 minutes. Incubate at 37°C. for 48 hours and examine for the presence or otherwise of the "stormy clot" reaction which will denote the presence of *B. welchii*. Subculture from these litmus milks onto glucose agar slopes and incubate in hydrogen atmosphere for the presence of other obligate anaerobic bacteria.

(7) The containers shall be clearly labelled "Edible Gelatine".

PROTECTION OF FOODSTUFFS.

44. (1) No person shall sell or shall prepare, keep, transmit or expose for sale any meat, fish, canned fruit, vegetables, jam, condensed milk, or any other article of food which is packed in a hermetically sealed tin or other airtight receptacle if such tin or receptacle —

(a) is blown to any degree so that there is undue bulging of the flat or concave sides or ends of the container so that gas escapes on puncturing; or

(b) is extensively rusted; or

(c) is damaged so that it leaks or otherwise becomes unsealed or shows evidence of having been punctured and the puncture resoldered or otherwise closed up.

(2) Bread, cheese, biscuits, cakes, pies or any form of confectionery, sweets, or brawn, polonies or any meat, or meat products that are in a boiled, cooked, baked, steamed, roasted, fried or otherwise prepared state so as to render it fit for eating without further boiling, cooking, baking, steaming, roasting or frying which are not wrapped or otherwise protected, shall be kept, pending sale, in cupboards, counters, cases or other receptacles or containers that are fly-proof and the contents of such containers protected against dust. Any person who keeps, transmits or exposes for sale any such article, not so protected, shall be guilty of an offence.

(3) Meel, mieliemeel, meelblom, rys, koring, koljandersaad *Coriandrum sativum),* anyssaad *(Pimpinella anisum)* of enige ander graansoort of spesery wat as mense-voedsel gebruik word of wat daartoe omgeskep kan word, mag geen kalanders, of insekte bevat nie, nòg besoedel, besmet of vervuil wees nie, en elkeen wat so 'n artikel in 'n besoelde, besmette of vervuilde toestand verkoop of ter verkoop voorberei, vervaardig, hou, versend of uitstal, is skuldig aan 'n misdryf.

(4) Enige voedingsmiddel, wat bedoel is vir menslike verbruik, waarvan die pakket of houer dermate beskadig of besoedel is dat die inhoud daarvan aan besoedeling blootgestel is, kan, tensy die teendeel deur die handelaar of verkoper of vervaardiger of produsent of invoerder of persoon/agent, deur wie of namens wie sodanige voedingsmiddel in sodanige houer of pakket geplaas is, bewys is, afgekeur word as ongeskik vir menslike verbruik.

STRAFBEPALING.

45 Elkeen wat 'n voedings-, genees- of ontsmettingsmiddel of enige ander artikel in hierdie regulasies genoem, verkoop, as dit nie met enige bepaling of vereiste van hierdie regulasies ooreenkom nie, of wat andersins so 'n bepaling of vereiste by daad of versuim verontagsaam, is by skuldigbevinding aan 'n eerste oortreding strafbaar met 'n boete van hoogstens R100, en by skuldigbevinding aan 'n tweede oortreding, met 'n boete van hoogstens R200, en aan enige daaropvolgende oortreding met 'n boete van hoogstens R400; of as daar bewys word dat die oortreding opsetlik of moedswillig begaan is, in plaas van so 'n boete, of bo en behalwe so 'n boete, gevangenisstraf vir 'n tydperk van hoogstens ses maande.

AANHANGSEL A.

METODE VIR DIE VASSTELLING VAN DIE KARBOLSUUR-KOËFFISIËNT VAN KIEMDODENDE VLOEISTOWWE.

By die toepassing van die Ordonnansie op Voedings-, Genees- en Ontsmettingsmiddels 1952 (Ordonnansie 36 van 1952), moet die wyse waarop die kiemdodende krag of sterktegraad van kiemdodende vloeistowwe vasgestel word, ooreenkomstig die Britse standaardtegniek wees vir die bepaling van die Rideal-Walker-koëffisiënt van ontsmettingsmiddels soos bepaal in pamflet 541 van 1934, uitgegee deur die *British Standards Institution,* 28 Victoriastraat, Londen S.W. 1, en hieronder herdruk:—

BRITSE STANDAARDTEGNIEK VIR DIE BEPALING VAN DIE RIDEAL-WALKER-KOËFFISIËNT VAN ONTSMETTINGSMIDDELS.

OPMERKINGS:—

(i) Met die ontwikkeling van die huidige tegniek vir die Rideal-Walker-toets is elke stap van die prosedure onderwerp aan die sorgvuldigste ontleding, en ten gevolge daarvan het dit duidelik geword dat die strengste aandag aan elke detail noodsaaklik is as verskillende werkers gelykluidende uitslae moet verkry.

(ii) Sindelike werk is dwarsdeur die toets noodsaaklik ter voorkoming van toevallige besmetting. Die toets moet in 'n stof- en treklose laboratorium uitgevoer word.

(iii) Organismes wat die werking van 'n ontsmettingsmiddel oorleef het, mag onder geen omstandighede in die toets gebruik word nie.

(3) Meal, mealie-meal, flour, rice, wheat, coriander seed (*Coriandrum sativum*), aniseed (*Pimpinella anisum*) or any other cereal or spice that is used or may be converted and used as human food, shall be free from weevils, insects, contamination, infection or infestation and any person who sells, prepares, manufactures, keeps, transmits or exposes for sale any such article so contaminated, infected or infested, shall be guilty of an offence.

(4) Any article of food intended for human consumption, the package or container of which is damaged or polluted to such an extent that the contents thereof is liable to contamination, may be condemned as unfit for human consumption unless the contrary is proved by the dealer or seller or manufacturer or producer or importer or person/agent, by whom or on whose behalf such article of food was enclosed in such package or container.

PENALTIES.

45. Any person who sells any article of food or any drug or disinfectant or any other article mentioned in these regulations which is not in accordance with any provision or requirement of these regulations or who otherwise contravenes or fails to comply with any such provision or requirement shall be liable on conviction for a first offence to a fine not exceeding R100, and for a second offence to a fine not exceeding R200, and for any subsequent offence to a fine not exceeding R400; or, if it is proved that the offence was knowingly or wilfully committed, instead of or in addition to a fine, to imprisonment for a period not exceeding six months.

ANNEXURE A.

METHOD OF DETERMINING THE CARBOLIC ACID COEFICIENT OF LIQUID GERMICIDES.

The method of determining the germicidal power or efficacy of liquid germicides for the purposes of the Food, Drugs and Disinfectants Ordinance, 1952 (Ordinance 36 of 1952) shall be in accordance with the British standard technique for determining the Rideal-Walker coefficient of disinfectants as laid down in pamphlet 541, 1934, published by the British Standards Institution, 28 Victoria Street, London, S.W.1, and reprinted hereunder:—

BRITISH STANDARD TECHNIQUE FOR DETERMINING THE RIDEAL-WALKER COEFFICIENT OF DISINFECTANTS.

NOTE —

(i) In the development of the present technique of the Rideal-Walker test every stage of the procedure has been the subject of the closest analysis, as the result of which inquiry it has become evident that the strictest adherence to every detail is essential if concordant results are to be secured by different workers.

(ii) Cleanliness of working throughout the test is essential to avoid accidental contamination. The test should be conducted in a laboratory free from dust and draughts.

(iii) Organisms that have survived the action of a disinfectant shall in no circumstances be used in the test.

APPARAAT.

Inentingslis.

'n Lis van 4 mm. binne-deursnee word gemaak aan die ent van 'n stuk 28 S.W.G. platina of platina-iridium-allooidraad (.0148 dm. deursnee) wat 38 mm. lank van die lis tot by die handvatsel is, en die handvatsel is 'n dun metaalstafie of -buisie.

Die lis word teen so 'n hoek op die draad omgebuig dat dit die verwydering van die lis loodreg van af die oppervlakte van die vloeistof vergemaklik terwyl die vlak van die lis horisontaal bly.

Broeikas.

'n Broeikas word op 'n temperatuur van 37°C ± 1°C gestel en gehou. Daar moet sorg gedra word dat die temperatuur vir die hele broeikas redelik konstant is.

Pipette.

Verskeie akkuraat gestandaardiseerde pipette met inhoudsmaat van 5 ml.

Druppelpipet.

'n Steriele druppelpipet wat 0.2 ml. lewer (in ongeveer 5 druppels).

Toedieningsbuise.

Vyf steriele proefbuise van 5 dm. x ¾ dm. met proppe. As alternatief kan spesiale flesse ook gebruik word. Sulke houers moet in twee dele gemaak word van gesmelte kieselaarde met afmetings soos figuur 1 aantoon. Die boonste gedeelte of kap van die fles moet los bo-op pas, soos aangetoon.

APPARATUS.

Inoculating Loop.

A loop, 4 mm. in internal diameter, is formed at one end of a length of 28 S.W.G. (.0148 in. dia.) wire of platinum, or platinum iridium alloy, which is made 38 mm. long from the loop to the holder, the latter consisting of a thin metal rod or tube.

The loop is bent at such an angle to the length of the wire as will facilitate the removal of the loop vertically from the surface of the liquid while keeping the plane of the loop horizontal.

Incubator.

An incubator, set and maintained at a temperature of 37°C. ± 1°C. Care should be taken to ensure that the temperature throughout the incubator is reasonably constant.

Pipettes.

Several accurately standardized pipettes, made with a capacity of 5 ml.

Dropping Pipette.

A sterile dropping pipette made to deliver 0.2 ml. (in about five drops).

Medication Tubes.

Five sterile plugged 5 in. x ¾ in. test tubes. Alternatively, special bottles may be used. Such vessels should be made in fused silica, in two parts, dimensioned as in Fig. 1. The upper part or cover to the bottle should fit loosely as shown.

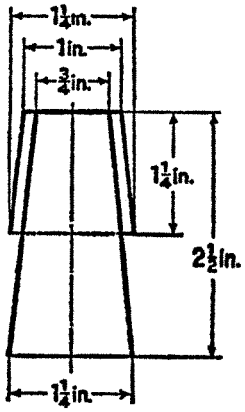

Fig. 1.

Geringe afwykings van die afmetings in die figuur aangetoon, is toelaatbaar mits die inhoudsmaat van die fles (ongeveer 30 ml.) onveranderd bly en die kap los daarop pas.

Boeljonbuise.

Ongeveer twee dosyn toetsbuise 5 dm. x ¾ dm. van harde glas gemaak.

Maatsilinders.

Een 1-literse maatsilinder met grade van 10 ml. met prop.

Een maatsilinder van 500 ml. met grade van 10 ml. met prop en buitenste middellyn van minstens 48 mm. en hoogstens 53 mm., en 'n inhoudsmaat bokant die gegradeerde deel van minstens 70 ml. en hoogstens 120 ml.

Slight variations from the dimensions indicated in the figure are permissible so long as the capacity of the bottle (approximately 30 ml.) remains the same and the top fits loosely over it.

Broth Tubes.

About two dozen 5 in. x ¾ in. hard glass test tubes.

Measuring Cylinders.

One stoppered 1 litre cylinder graduated to 10 ml.

One stoppered 500 ml. cylinder graduated to 10 ml., and having an external diameter of not less than 48 mm. and not greater than 53 mm. and a capacity above the graduated portion of not less than 70 ml. and not greater than 120 ml.

Vyf maatsilinders van 100 ml. met grade van 1 ml. met proppe.

Alle apparate moet onmiddellik voor gebruik silwerskoon en steriel wees.

REAGEERMIDDELS.

Boeljon.

'n Standaard-boeljon van Rideal-Walker wat soos volg berei word:—

Twintig grm. Lab-Lemco, 20 grm. peptoon (Allen en Hanbury se Eupeptone) en 10 grm. natriumchloried word in 1,000 ml. gedistilleerde water opgelos. Die oplossing word 30 minute lank gekook, afgekoel en tot 1,000 ml. gebring deur toevoeging van vars gekookte gedistilleerde water. Vyf-en-twintig ml. van die boeljoen word dan met N/10-oplossing natriumhidroksied op 37°C getitreer waarby 0.1 ml. van 'n 0.5 persent fenolftaleïenoplossing as indikator gebruik word.

Deur berekening op hierdie titrasie word die boeljonmassa dan op 37°C met 'n normale oplossing natriumhidroksiek geneutraliseer. Die mengsel word dan tot kook gebring of 'n halfuur lank gestoom om die fosfate te laat neerslaan wat, terwyl die boeljon warm is, deur filtrasie verwyder word. Daarna word die boeljon op 7.6 pH gebring deur byvoeging van normale soutsuur met gebruikmaking van fenolrooi vir vergelyking. Die alkali en suur moet langsaam bygevoeg word terwyl die oplossing goed geskud word. Die boeljoen word dan in sy massa gesteriliseer, òf in 'n outoklaaf, en dan een keer vir 20 minute onder een-atmosfeerdruk, òf deur dit 20 minute lank op elk van drie agtereenvolgende dae te stoom.

Daarna word dit deur filtreerpapier gefiltreer en in hoeveelhede van 5 ml. oorgegiet in die 5 dm. x ¾ dm. se boeljonbuisies van harde glas wat vooraf skoongemaak, van proppe voorsien en gesteriliseer is. Die buisies met die medium word dan gesteriliseer, òf tien minute lank in 'n outoklaaf teen een-atmosfeerdruk, òf deur dit 20 minute lank op elk van drie agtereenvolgende dae te stoom. Die uiteindelike reaksie van die medium behoort dan tussen pH 7.3 en pH 7.5 te lê.

As dit een keer gesteriliseer is, hou die boeljon-massa vir 'n onbepaalde tyd goed. Wanneer dit in die boeljonbuise is, kan verdamping maklik deur die proppe geskied as die buisie 'n lang tyd voor gebruik gehou word. Verdere hersterilisasie in massa of in buise is nie veroorloof nie.

ORGANISME.

Die organisme wat gebruik word is die *Bacillus typhosus* waarvan 'n geskikte kultuur verkry moet word van —

Die Kurator,

Nasionale Versameling van Kultuursoorte,

Lister Instituut,

Chelsea Gardens, Londen, S.W. 1.

Die doel waarvoor die kultuur nodig is, moet vermeld word.

Daar moet beklemtoon word dat die gebruik van 'n standaardsoort noodsaaklik is.

Vir die doel van die toets word 'n klein gedeelte van die kultuur in 'n buis met Rideal-Walker se boeljon geënt en 24 uur lank op 37°C gebroei. 'n Standaardlisvol word dan na 'n ander buis oorgeplaas wat dan op sy beurt, voos tevore, gebroei word. Dit word minstens drie agtereenvolgende geslagte herhaal in boeljon, voordat 'n toets

Five stoppered 100 ml. cylinders graduated to 1 ml.

All apparatus must be scrupulously clean and sterile immedialely before use.

REAGENTS.

Broth

A standard Rideal-Walker-broth, prepared as follows:—

Twenty grm. of Lab-Lemco, 20 grm. of peptone (Allen and Hanbury's Eupeptone), and 10 grm. of sodium chloride are dissolved in 1,000 ml. of distilled water. The solution is boiled for 30 minutes, cooled and made up to 1,000 ml. with freshly boiled distilled water. Twenty-five ml. of the broth is then titrated at 37°C. with N/10 sodium hydroxide solution, using 0.1 ml. of 0.5 per cent phenolphthalein solution as indicator. By calculation from this titration the bulk of the broth is then neutralized at 37°C. with normal sodium hydroxide solution. The mixture is brought to the boil or steamed for half-an-hour to bring down phosphates, which are removed by filtration whilst the broth is hot. The broth is then adjusted to a pH value of 7.6 by the addition of normal hydrochloric acid, using a comparator with phenol red. The alkali and the acid should be added slowly and with vigorous shaking.

The broth is then sterilized in bulk, either by autoclaving once for 20 minutes at one atmosphere pressure, or by steaming for 20 minutes on each of three successive days.

It is then filtered through filter paper, and placed in quantities of 5 ml. in the 5 in. x ¾ in. hard glass broth tubes, which have previously been cleaned, plugged and sterilized. The tubes of media are then sterilized either by autoclaving for 10 minutes at one atmosphere pressure, or by steaming for 20 minutes on three successive days. The final reaction of the medium should lie between pH 7.3 and pH 7.5.

When one sterilized, the broth keeps indefinitely in bulk. When in the broth tubes, evaporation is liable to take place through the plugs if the tubes are kept for a long period before use.

Further resterilization in bulk or in tubes is not permissible.

ORGANISM.

The organism used is *Bacillus typhosus,* of which a suitable culture shall be obtained from:—

The Curator,

National Collection of Type Cultures,

Lister Institute,

Chelsea Gardens, London, S.W.1.

The purpose for which the culture is required shall be specified.

The extreme importance of using the standard strain is emphasized.

For the purpose of the test, a little of the growth is placed in a tube of the Rideal-Walker broth and incubated for 24 hours at 37°C. A standard loopful in then transferred to a second tube, which is incubated as before. This is done for at least three successive generations in broth before a test is carried out. Sub-culturing must be

uitgevoer word. Die maak van sub-kulture mag hoogstens veertien dae in beslag neem. Dit is gerieflik om elke week met 'n nuwe reeks uit die agar te begin.*

Dit is raadsaam om elke maand 'n nuwe kultuur te kry en dit op hierdie manier in boeljon aan die gang te sit. As dit onprakties is, moet daar seker gemaak word dat die organisme aan die vereistes van die toets, soos hieronder uiteengesit, voldoen, binne die perke van die gespesifiseerde oplossing van karbolsuur.

Wanneer 'n toets uitgevoer moet word, word die prop van die boeljonkultuurbuis vervang deur dié van die drupperpipet; die punt van hierdie pipet moet onder die oppervlakte van die kultuur wees, wat deeglik gemeng en 'n halfuur lank op 17-18°C vir besinking gelaat moet word, voordat dit gebruik word.

Kulture wat tekens van klontvorming toon, moet weggegooi word.

Standaard-Fenol (Karbolsuur).

Suiwer fenol met 'n kristaliseerpunt van minstens 40.5°C moet gebruik word. 'n 5 persent se voorraadoplossing in steriele gedistilleerde water (bevattende 5 grm. suiwer fenol op elke 100 ml. van die oplossing) word berei en gebruik as kontroleverdunnings, wat in die volgende verhoudings moet wees:—

1 grm. suiwer fenol vir elke 95 ml. van die oplossing.

1 grm. suiwer fenol vir elke 100 ml. van die oplossing.

1 grm. suiwer fenol vir elke 105 ml. van die oplossing.

1 grm. suiwer fenol vir elke 110 ml. van die oplossing.

1 grm. suiwer fenol vir elke 115 ml. van die oplossing.

Hierdie verdunnings mag nie langer as 'n week gehou word nie.

METODE.

Die monster van die ontsmettingsmiddel wat getoets moet word, moet deeglik gemeng word voordat enige gedeelte daarvan vir toetsing onttrek word. Dit kan desnoods in 'n droë houer van voldoende grootte vir dié doel geplaas word. Die gedeelte vir die toets moet uit die middel van die monster geneem word. Die toetsgedeelte van 5 ml. moet soos hierbo geneem word deur 'n 5 ml. se pipet tot bokant die merk te vul, aan die buitekant met steriele watte skoon af te vee, en die inhoud tot op die merk te laat sak. Daarna word die inhoud gegiet in 'n 500-ml. maatsilinder wat vooraf tot ongeveer op die 480-ml. merk met steriele gedistilleerde water op 'n temperatuur van tussen 17° en 18°C gevul is, met die punt van die pipet onder die oppervlakte van die water. Die pipet moet drie keer, of meer keer, waar die vloeistof taai is, uitgespoel word deur herhaalde opsuiging en terugplasing van die helder gedeelte van die vloeistof. Die geheel word dan tot op 500 ml. gevul met steriele gedistilleerde water, die prop

* As dit op 'n besondere dag moontlik is om sub-kulture te maak, kan 'n kultuur van 48 uur vir latere sub-kulture gebruik word, mits gedurende die tydperk van 48 uur die kultuur in die broeikas gehou is, maar in sulke gevalle moet 'n verdere sub-kultuurproses van 24 uur uitgevoer word, voordat die toets gemaak word.

limited to fourteen days. It is convenient to start a fresh series from the agar each week. *

It is advisable that a fresh culture be obtained each month and started in this way in broth. If this be impracticable, care must be taken to ensure that the organism satisfies the requirements of the test, as stated below, within the limits of the specified carbolic acid dilutions.

When a test is to be carried out, the plug of the broth culture tube is replaced by the plug of the dropping pipette; the tip of this pipette should be below the surface of the culture, which should be mixed thoroughly and allowed to settle for half-an-hour at 17-18°C. before use.

Cultures showing signs of clumping must be discarded.

Standard Phenol (Carbolic Acid).

Pure phenol having a crystallizing point of not less than 40.5°C. must be used. A 5 per cent stock solution in sterile distilled water (containing 5 grm. of pure phenol in each 100 ml. of solution) is prepared and is used for making the control dilutions, which are to be in the following proportions:—

1 grm. of pure phenol in each 95 ml. of solution made.

1 grm. of pure phenol in each 100 ml. of solution made.

1 grm. of pure phenol in each 105 ml. of solution made.

1 grm. of pure phenol in each 110 ml. of solution made.

1 grm. of pure phenol in each 115 ml. of solution made.

These dilutions shall not be kept for more than a week.

METHOD.

The sample of disinfectant to be tested shall be well mixed immediately before any portion is withdrawn for testing, if necessary transferring it to a dry vessel of sufficient size for the purpose. The test portion shall be withdrawn from the middle of the sample.

The test portion of 5 ml. shall be taken as above, by means of a 5 ml. capacity pipette, which is filled to above the mark, wiped clean outside with sterile cotton wool and run down to the mark. The contents shall then be allowed to discharge into the 500 ml. measuring cylinder, previously filled to about the 480 ml. mark with sterile distilled water at a temperature between 17° and 18°C. with the nozzle of the pipette below the surface of the water. The pipette shall be rinsed out three times, or more in the case of viscous fluids, by drawing up and returning from the clear portion of the liquid. The whole shall then

* In cases where, on a particular day, sub-culturing would be impossible, a 48-hour culture may be used for subsequent sub-culturing, provided that during the 48-hour period the culture has been kept in the incubator, but in such circumstances a further 24-hour sub-culturing must be carried out before a test is performed.

word op die silinder gesit, en die inhoud word deeglik gemeng deur dit vyftig keer met 'n kurktrekkerbeweging om te keer.

Geskikte toetsverdunnings word dan onmiddellik van hierdie voorraadoplossing gemaak, waarby steriele gedistilleerde water gebruik word (sien Byvoegsel A).

By soliede bestanddele wat met water vermengbaar is, moet die voorraadoplossing volgens gewig berei word.

Vyf milliliter van die vier gekose verdunnings moet n elk van vier van die gepropte, steriele toedieningsbuise of -vlesse van 5 dm. x ¾ dm. geplaas word, met die swakste oplossing eerste. (As die koëffisiënt totaal onbekend is, is dit noodsaaklik om een of meer rangeertoetse met wyd-verskillende verdunnings uit te voer). Hierdie toedieningsbuise moet dan in 'n rak geplaas word met 'n waterbad wat teen 'n konstante temperatuur van tussen 17° en 18°C gehou word, met die sterkste ontsmettingstof aan die linkerkant. Die vyfde toedieningsbuis met 5 ml. van die besondere karbolsuurkontrole moet aan die regterkant geplaas word. 'n Afsonderlike pipet moet gebruik word om die 5 ml. oplossing van karbolsuur op te neem.

Beginnende op 'n nulpunt-tydstip moet 0.2 ml. van die kultuur van die besondere pipet by die linkerkantse toedieningsbuis gevoeg word, wat dan geskud moet word. Dertig sekondes na hierdie byvoeging moet die volgende buis aan die regterkant op dieselfde manier 'n toediening van 0.2 ml. van die kultuur kry, en so moet elke daaropvolgende buis vervolgens met tussenpose van 30 sekondes 'n toediening van 0.2 ml. van die kultuur kry, totdat al die kontrole-karbolsuur uiteindelik toegedien is. Dertig sekondes na die laaste toediening (d.w.s. 2½ minute na die nulpunt-tydstip) word 'n lisvol van die deeglik geskudde inhoud van die buise aan die uiterste linkerkant onttrek en in 'n buis (wat tevore „1" gemerk is) met 5 ml. van die Rideal-Walker-boeljon geplaas. Dertig sekondes na die onttrekking van hierdie lisvol word dieselfde proses met die tweede toedieningsbuis herhaal waar die lisvol na 'n boeljonbuis gemerk „2" oorgebring word. Hierdie prosedure word met tussenpose van 30 sekondes herhaal met elk van die vyf toedieningsbuise, volgordelik van links na regs, totdat vier stelle van die kultuur gemaak is; dit wil sê, onderskeidelik na 2½, 5, 7½ en 10 minute na blootstelling. Die buise moet onmiddellik na toediening geskud word. By die onttrekking moet daar gesorg word dat die lis in loodregte rigting van die oppervlakte van die vloeistof gehaal word met sy vlak in 'n horisontale posisie.

Elke keer na gebruik moet die lis in 'n vlam gesteriliseer word, en daar moet gesorg word dat die lis koud is voordat hy weer gebruik word.

Hierdie twintig buise moet dan minstens 48 uur en hoogstens 72 uur lank op 37°C broei, wanneer die buise wat *Bacillus typhosus* bevat, herken kan word aan die melkagtigheid van die boeljon.

BEREKENING VAN KOËFFISIËNT.

Die Rideal-Walker-koëffisiënt moet verkry word deur die verdunning van die ontsmettingsmiddel wat in 2½ 5 minute tekens van lewe toon, maar nie daarna nie, te deel deur daardie verdunning van karbolsuur (1:95, 1:100, 1:105, 1:110 of 1:115) wat in 2½ en 5 minute tekens van lewe toon, maar nie daarna nie.

Gemakshalwe kan 'n plusteken gebruik word om 'n lewe te dui wat lewenstekens van *Bacillus typhosus* toon en 'n minusteken vir 'n buis wat geen lewe of geen *Bacillus typhosus* toon nie.

be made up to 500 ml. with sterile distilled water, the cylinder stoppered, and the contents thoroughly mixed by inverting with a cork-screw motion fifty times.

Suitable test dilutions shall then be immediately prepared from this stock solution, using sterile distilled water (see Appendix A).

In the case of solid substances miscible with water, the stock solution shall be prepared by weight.

Five millilitres of the four dilutions chosen shall be placed in each of four of the plugged sterile 5 in. x ¾ in. medication tubes or bottles, starting with the weakest solution. (When the coefficient is quite unknown, it is necessary to perform one or more ranging tests with broadly separated dilutions). These medication tubes shall then be placed in a rack (provided with a water bath maintained at a constant temperature, which shall lie between 17° and 18°C.), with the strongest disinfectant on the left. The fifth medication tube, containing 5 ml. of the particular carbolic acid control, shall be placed on the right. A separate pipette must be used for taking the 5ml. of carbolic acid solution.

Starting at zero time, 0.2 ml. of the culture shall be added from the special pipette to the left-hand medication tube, which shall then be shaken. Thirty seconds after that addition, the next tube on the right shall be inoculated with 0.2 ml. of culture in a similar manner, and so on with each successive tube, at intervals of 30 seconds, until, finally, the carbolic acid control has been inoculated. Thirty seconds after this last addition (i.e. 2½ minutes from zero), a loopful of the well-shaken contents of the tubes on the extreme left shall be withdrawn and placed in a tube containing 5 ml. of the Rideal-Walker broth, this tube having previously been marked "1". Thirty seconds after this loopful has been withdrawn, a similar operation shall be performed on the second medication tube, the loopful being transferred to a tube of broth marked "2". The procedure shall be repeated at intervals of 30 seconds with each of the five medication tubes, working from left to right, until 4 sets of cultures have been made: i.e., at 2½, 5, 7½ and 10 minutes respectively after exposure. The tubes shall be shaken immediately after medication. In each withdrawal, precautions shall be taken to ensure that the loop is removed vertically from the surface of the liquid with its plane horizontal.

The loop shall be sterilized by flaming between each operation, care being taken that the loop is cold before being again used.

These twenty tubes shall then be incubated for not less than 48 hours and not more than 72 hours at 37°C., when the tubes containing *Bacillus typhosus* will be recognized by the opalescence of the broth.

CALCULATION OF COEFFICIENT.

The Rideal-Walker coefficient shall be obtained by dividing that dilution of the disinfectant which shows life in 2½ and 5 minutes but no life thereafter, by that dilution of carbolic acid (1:95, 1:100, 1:105, 1:110 or 1:115) which shows life in 2½ and 5 minutes but no life thereafter.

It is convenient to refer to a tube showing life of *Bacillus typhosus* by a + sign and a tube showing no life, or no *Bacillus typhosus* by a — sign.

Waar daar geen voorafgaande toetse uitgevoer is nie en die nodige sterkte van die karbolsuur dus heeltemaal onbekend is, is dit noodsaaklik om 'n afsonderlike toets met net die vyf verdunnings van karbolsuur uit te voer ten einde die kontrole-verdunning van karbolsuur te verkry wat aan bogenoemde vereistes voldoen. Wanneer 'n aantal toetse *gelyktydig* uitgevoer word, kan daar egter 'n verskillende verdunning van karbolsuur vir elke toets gebruik word, en daardeur word 'n afsonderlike karbolsuurtoets om die kontrole-verdunning van karbolsuur te verkry, onnodig.

When no previous tests have been carried out, so that the necessary carbolic acid strength is quite unknown, it is necessary to carry out a separate test with the five carbolic acid dilutions only, in order to obtain the control dilution of carbolic acid which satisfies the above requirements. When a number of tests have to be carried out *at the same time,* however, a different carbolic acid dilution may be used for each test, thus avoiding the necessity for a separate carbolic acid test to obtain the control dilution of carbolic acid.

VOORBEELD.

Die onderstaande tabel gee 'n tipiese stel uitslae aan:—

EXAMPLE.

A typical set of results is shown in the following table:

Monster van Ontsmettingsmiddel. Sample Disinfectant	Verdunning. Dilution	Tydkultuur is aan werking van ontsmettingsmiddel onderwerp vir minute — Time culture was exposed to action of disinfectant in minutes			
		2½	5	7½	10
A	1:1000	—	—	—	—
A	1:1100	+	—	—	—
A	1:1200	+	+	—	—
A	1:1300	+	+	+	—
Karbolsuur Carbolic acid	1:100	+	+	—	—

Rideal-Walker-koëffisiënt = 1200/100 = 12.0

Rideal Walker coefficient = 1200/100 = 12.0

In Byvoegsel A is daar 'n tabel wat die Rideal-Walker-koëffisiënt aantoon vir 'n reeks verdunnings van ontsmettingsmiddels van 1:100 tot 1:2500.

A table is included in Appendix A showing Rideal-Walker coefficient over the range of dilution of disinfectant from 1:100 to 1:2,500.

Opmerkings. —

Die Rideal-Walker-toets wat hierbo aangegee word, is net van toepassing op bestanddele wat in water oplosbaar is of daarmee vermeng kan word. Dit kan egter op 'n bestanddeel wat nie in water oplosbaar of met water vermengbaar is nie, toegepas word, mits die metode waardeur die bestanddele opgelos of vermeng kan word, in besonderhede verduidelik word in die verslag oor die toets.

Note. —

The Rideal-Walker test, as specified above, is applicable only to water-soluble or water-miscible substances. It may be applied to a water-insoluble or water-immiscible substance, provided that the method of bringing the substance into solution or suspension is specified in detail in the report on the test.

BYVOEGSEL A.

Die voorraadoplossing van die ontsmettingsmiddel bevat 5 ml. ontsmettingsvloeistof op 500 ml. voorraadoplossing.

Vyf ml. van hierdie voorraadoplossing word met die oog op die toets verdun deur byvoeging van water om 'n totale volume te verkry soos kolom 1 van die onderstaande tabel aantoon. Die hoeveelheid oorspronklike ontsmettingsmiddel in verhouding tot die uiteindelike verdunning staan in kolom 2 van die tabel.

ANNEXURE A.

The stock solution of disinfectant contains 5 ml. of disinfectant fluid in 500 ml. of the stock solution.

Five ml. of this stock solution is diluted for the purpose of the test by the addition of water to make a total volume shown in Column 1 of the following table. The proportion of original disinfectant to final dilution is shown in Column 2 of the table.

Kolom Column 1	Kolom Column 2	Koëffisiënt wanneer groei in verdunning van ontsmettingsmiddel gelyk is aan groei in fenol-verdunning van een deel op — / Coefficient when growths in disinfectant dilution equal to growths in phenol dilution of one part in —				
		95	100	105	110	115
125	1:2500	26.3	25.0	23.8	22.7	21.7
120	1:2400	25.3	24.0	22.9	21.8	20.9
115	1:2300	24.2	23.0	21.9	20.9	20.0
110	1:2200	23.2	22.0	21.0	20.0	19.1
105	1:2100	22.1	21.0	20.0	19.1	18.3
100	1:2000	21.1	20.2	19.0	18.2	17.4
95	1:1900	20.0	19.0	18.1	17.3	16.5
90	1:1800	18.9	18.0	17.1	16.4	15.7
85	1:1700	17.9	17.0	16.2	15.5	14.8
80	1:1600	16.8	16.0	15.2	14.5	13.9
75	1:1500	15.8	15.0	14.3	13.6	13.0
70	1:1400	14.7	14.0	13.3	12.7	12.2
65	1:1300	13.7	13.0	12.4	11.8	11.3
60	1:1200	12.6	12.0	11.4	10.9	10.4
55	1:1100	11.6	11.0	10.5	10.0	9.6
50	1:1000	10.5	10.0	9.5	9.1	8.7
45	1:900	9.5	9.0	8.6	8.2	7.8
40	1:800	8.4	8.0	7.6	7.3	7.0
35	1:700	7.4	7.0	6.7	6.4	6.1
30	1:600	6.3	6.0	5.7	5.5	5.2
25	1:500	5.3	5.0	4.8	4.5	4.3
20	1:400	4.2	4.0	3.8	3.6	3.5

Vir swakker kiemdodende middels word 20 ml. van die voorraadoplossing verdun deur die byvoeging van water tot op 'n totale volume wat in kolom 1 van die onderstaande tabel aangetoon word. Die verhouding van die oorspronklike ontsmettingsmiddel tot die uiteindelike verdunning word in kolom 2 aangegee.

For weaker germicides 20 ml. of the stock solution is diluted by the addition of water to make a total volume shown in Column 1 of the following table. The proportion of original disinfectant to final dilution is shown in Column 2.

Kolom Column 1	Kolom Column 2	Koëffisiënt wanneer groei in verdunning van ontsmettingsmiddel gelyk is aan groei in fenol-verdunning van een deel op — / Coefficient when growths in disinfectant dilution equal to growths in phenol dilution of one part in —				
		95	100	105	110	115
70	1:350	3.7	3.5	3.3	3.2	3.0
60	1:300	3.2	3.0	2.9	2.7	2.6
50	1:250	2.6	2.5	2.4	2.3	2.2
40	1:200	2.1	2.0	1.9	1.8	1.7
30	1:150	1.6	1.5	1.4	1.4	1.3
20	1:100	1.1	1.0	—	—	—

Opmerking. — Hierdie tabelle is bedoel om die berekening van die uitslae te vergemaklik en daar moet nie beskou word dat dit beperkings lê op die verdunnings wat gebruik moet word nie. Hulle kan na wense uitgebrei word.

Note. — These tables are intended to fascilitate the calculation of the results and should not be regarded as imposing any limits on the dilutions to be used. They may be extended as desired.

AANHANGSEL B.

SUIDWES-AFRIKA.

ORDONNANSIE OP VOEDINGS-, GENEES- EN ONTSMETTINGSMIDDELS 1952 (ORDONNANSIE 36 VAN 1952).

SERTIFIKAAT VAN PATOLOOG TEN OPSIGTE VAN DIE ONTSMETTINGSKRAG OF -DOELTREFFENDHEID VAN 'N VLOEIBARE KIEMDODENDE MIDDEL.

Aan die Direkteur van Gesondheidsdienste,
WINDHOEK.

Ek, ..., 'n pataloog, behoorlik aangestel ingevolge die Ordonnansie op Voedings-, Geneesen Ontsmettingsmiddels 1952 (Ordonnansie 36 van 1952), getuig hierby dat ek op die ..... dag van ..... 19..... van ..... van .....
'n monster kiemdodende vloeistof ontvang het wat volgens sy verklaring ..... is, dat die monster in 'n onoopgemaakte pakket was met die Inspekteursnommer ..... daarop en die Inspekteurseël daarop gestempel (1) .....

Die seël was nog heel met die etiket wat hierby gaan, dat tode vir die bepaling van die kiemdodende krag of sterktegraad van kiemdodende vloeistowwe van die groep wat as kwaternêre ammoniumverbindings bekend staan na gelang van die geval, wat die vermelde Ordonnansie voorskryf, ondersoek is, en ek verklaar dat die monster 'n karbolsuur-koëffisiënt het van (2) wat volgens die vermelde metode vasgestel is. .....

Plek .....

Datum ..... 19.....

Onderteken .....
PATOLOOG

(1) As die seël genommer is, skryf die nommer in; so nie, beskryf die seël.
(2) Gee die uitslag met woorde weer en herhaal dit met syfers in die hokkie.

HIERDIE SERTIFIKAAT MOET IN DRIEVOUD INGEDIEN WORD.

AANHANGSEL C.

METODE VIR DIE BEPALING VAN DIE KIEMDODENDE KRAG OF STERKTEGRAAD VAN KIEMDODENDE VLOEISTOWWE VAN DIE GROEP WAT AS KWATERNÊRE AMMONIUMVERBINDINGS BEKEND STAAN.

AFDELING 7 — BAKTERIOLOGIESE TOETSMETODE.

7.1. *Glaswerk.* — Alle glaswerk by die bakteriologiese toets gebruik, moet skoon en steriel wees. Sterilisering behoort te geskied deur 1 uur lank 'n droë hitte van 170°C aan te wend. Kwaternêre ammoniumverbindings is geneig om teen die oppervlak van die glaswerk te absorbeer, en sorg moet dus gedra word dat daar by die begin van die toets geen reste op die glaswerk aanwesig is nie.

7.2. *Kweekbodems vir die toets vereis.* — Vir elke houer wat getoets moet word, is 12 buisies elk met 15 ml. voedingsagar daarin nodig.

7.3. *Bereiding van kweekbodems.* — Gebruik by die bereiding van kweekbodems en oplossings net water wat in glas gedistilleer is.

7.3.1. *Voedingsagar.* — Voeg 5 g. beesvleisekstrak, 10 g. peptoon, 5 g. natruimchloried en 25 g. agar by 1000 ml. gedistilleerde water. Verwarm om op te los, verdeel in hoeveelhede van 5- en 15-ml. oor proefbuisies met watte proppe of ander geskikte bedekking, of in bottels met metaalskroefdeksels. Verseker dat die pH-waarde na sterilisering 7.1 ± 0.1 sal wees. Steriliseer 15 minute by 121°C. Laat die hoeveelhede van 5 ml. in 'n skuins posisie stol.

ANNEXURE B.

SOUTH WEST AFRICA.

FOOD, DRUGS AND DISINFECTANTS ORDINANCE, 1952 (ORDINANCE 36 OF 1952).

CERTIFICATE OF PATHOLOGIST IN RESPECT OF THE GERMICIDAL POWER OR EFFICACY OF A LIQUID GERMICIDE.

To The Director of Health Services,
WINDHOEK.

I, ..., being a duly appointed Pathologist under the Food, Drugs, and Disinfectants Ordinance, 1952 (Ordinance 36 of 1952) hereby certify that on the ..... day of ..... 19..... I received from .....
..... of ..... a sample of liquid germicide stated by him to be of .....
that the sample was contained in an intact package, bearing the Inspector's number ..... and with the Inspector's seal impressed (1) .....

which seal was intact and with the label attached hereto, that the sample has been examined by the Rideal-Walker method or the method of determining the germicidal power of efficacy of liquid disinfectants of the group known as quaternary ammonium compounds as the case may be, prescribed by the said Ordinance, and I declare that the sample has a carbolic acid coefficient, as ascertained by that method of (2) .....

Place: .....

Date: .....

Signed .....
PATHOLOGIST

(1) If seal is numbered, insert number; if not, describe seal.
(2) Result to be written in words followed by the figures in the space enclosed.

THIS CERTIFICATE SHOULD BE FURNISHED IN TRIPLICATE.

ANNEXURE C.

METHOD OF DETERMINING THE GERMICIDAL POWER OF EFFICACY OF LIQUID DISINFECTANTS OF THE GROUP KNOWN AS QUATERNARY AMMONIUM COMPOUNDS.

SECTION 7 — BACTERIOLOGICAL TEST METHOD.

7.1. *Glassware.* — All glassware used in the bacteriological test shall be clean and sterile. Sterilization should be achieved by the application of dry heat at 170°C for 1 hour. Owing to the tendency of quaternary ammonium compounds to absorb onto the surface of the glassware, care must be taken to ensure that no residues are present on the glassware at the beginning of the test.

7.2 *Media required for the test.* — Twelve tubes each containing 15 ml. of nutrient agar are required for each container to be tested.

7.3. *Preparation of Media.* — Use only glass-distilled water in the preparation of media and solutions.

7.3.1. *Nutrient Agar.* — To 1000 ml. of distilled water add 5 g of beef extract, 10 g of peptone, 5 g of sodium chloride and 25 g of agar. Warm to dissolve and distribute in 5- and 15-ml. quantities in test tubes plugged with cottonwool or suitably capped, or in bottles with metal screw-caps. Ensure that the pH value after sterilization will be 7.1 ± 0.1. Sterilize at 121°C for 15 minutes. Allow the 5-ml. quantities to set in a sloped position.

7.3.2. *Steriele 1-persent afgeroomde melk in harde water.* — Berei dit deur 1 g afgeroomde melkpoeier by 800 ml. gedistilleerde water te voeg. Verwarm om op te los en skud of roer goed. Skud 280 mg. watervrye kalsiumchloried in 100 ml. gedistilleerde water tot dit opgelos is. Voeg die kalsiumchloriedoplossing by die massa en reël die volume van die preparaat uiteindelik tot 1000 ml. Plaas hoeveelhede van 99 ml. in geskikte houers, verkieslik 4-oz.-bottels met metaaal skroefdeksels, en steriliseer 15 minute in 'n outoklaaf by 121°C.

7.4. *Inaktiveermiddel.* — Berei 'n steriele oplossing van 'n geskikte inaktiveermiddel. Hierdie middel moet, wanneer gebruik soos in 7.6.2(c) beskryf —

(a) nie giftig vir die toetsorganisme wees nie;
(b) in staat wees om die kwaternêre ammoniumverbinding wat getoets word, onmiddellik te inaktiveer;
(c) stabiel wees;
(d) nie die agarplate ondeurskynend maak nie; en
(e) geen klonte in die agar vorm nie.

7.5. *Toetsorganismes.*

7.5.1. *Organismes wat gebruik moet word.*—Die toetsorganismes moet *Staphylococcus aureus,* phage tipe 80, Sta 53, en *Escherichia coli* Esc 25, wees.

7.5.2. *Instandhouding van toetsorganismes.* — Maak met tussenpose van 1 maand afsonderlike subkulture van die toetsorganismes op die skuins 5 ml.-voedingsagarbuisies. Broei die kulture 24 uur by 37°C (98°F) en hou hulle dan op 4°C (40° F).

7.5.3. *Bereiding van kulture vir toetssuspensies.* — Gaan vir elk van die toetsorganismes soos volg te werk:—

Inokuleer 'n skuins voedingsagarbuisie van 5 ml. uit die kultuur wat op 4°C (40° F) gehou is en broei 24 uur by 37°C (98°F). Gaan voort met die maak van subkulture op vars skuins buisies met tussenpose van een dag en gebruik 'n subkultuur van die derde dag vir die toets. Spoel die kolonie met 10 ml. steriele gedistilleerde water van die skuins buisie af en verdun die aldus verkreë suspensie tot dit ongeveer 100,000 organismes per mililiter bevat. Skud die suspensie voor gebruik met 'n paar steriele glaskrale.

7.6. *Toetsprosedure.*

7.6.1. *Bereiding van kontrole- en toetsoplossings.* —

Gaan vir elke toetsorganisme soos volg te werk:—

(a) *Kontrole-oplossing.* — 99 ml. van die steriele 1-persent afgeroomde melk in harde water (7.3.2.).
(b) *Toetsoplossing.* — Berei 'n oplossing van 100 ml. van die toetsmonster teen enige van die konsentrasies op die etiket aanbeveel. Gebruik die 1-persent afgeroomde melkoplossing (7.3.2.) as verdunningsmiddel.
(c) Plaas die toetsoplossing en die kontrole-oplossing onmiddellik nadat die verdunnings gemaak is, vóór die toets, 30 minute in 'n waterbad waarvan die temperatuur op 22°C (72°F) gehou word.

7.6.2. *Toets:*—

(a) Smelt die agar in ses buisies voedingsagar (hoeveelhede van 15 ml.) deur verwarming, verkoel tot 45°C (113°F) en hou op hierdie temperatuur.
(b) Voeg na afloop van die 30 minute (7.6.1.(c)) 1 ml. van die toetssuspensie van S. aureus (7.5.3.) by die toetsoplossing van die kwaternêre ammoniumverbinding (7.6.1.(b)), en 1 ml. van dieselfde toetssuspensie by een 99-ml.-hoeveelheid kontrole-oplossing (7.6.1.(a)), terwyl die oplossings in die waterbad gehou word.
(c) Bring omtrent 15 sekondes voor verstryking van die blootstellingstydperk (7.62.(d)) asepties 1 ml. van die toetsoplossing na elk van drie petribakkies oor wat elk 1 ml. steriele opgeloste inaktiveermiddel (7.4.) bevat; voeg daarna 1 ml. van die kontroleoplossing by elk van drie petribakkies wat elk 1 ml. steriele opgeloste inaktiveermiddel bevat. Meng

7.3.2. *Sterile one-percent Skimmed Milk in Hard Water.* — Prepare this by adding 1 g of skimmed milk powder to 800 ml. of distilled water. Heat to dissolve and shake or stir vigorously. Shake 280 mg of anhydrous calcium chloride in 100 ml. of distilled water to dissolve. Add the calcium chloride solution to the bulk and finally adjust the volume of the preparation to 1000 ml. Dispense 99-ml. quantities into suitable containers, preferably metal screw-capped 4-oz bottles, and autoclave for 15 minutes at 121°C.

7.4. *Inactivator.* — Prepare a sterile solution of a suitable inactivating agent. This inactivating agent shall, when used as in 7.6.2 (c), —

(a) be non-toxic to the test organism;
(b) be capable of inactivating the quaternary ammonium compound under test instantaneously;
(c) be stable;
(d) not render the agar plates opaque; and
(e) not form lumps in the agar.

7.5. *Test Organisms.*

7.5.1. *Organisms to be used.* — The test organisms shall be *Staphylococcus aureus,* phage type 80, sta 53, and *Escherichia coli* Esc 25.

7.5.2. *Maintenance of Test Organisms.* — At monthly intervals sub-culture the test organisms separately onto 5-ml. nutrient-agar slopes. Incubate the culture at 37°C. (98°F.) for 24 hours and then keep at 4°C. (40°F.).

7.5.3. *Preparation of Cultures for Test Suspensions.* — For each of the test organisms proceed as follows:—

Inoculate a 5-ml. nutrient-agar slope from the culture kept at 4°C. (40°F.) and incubate it at 37°C. (98°F.) for 24 hours. Continue sub-culturing onto fresh slopes at daily intervals and use a third-day sub-culture for the test. Wash the growth from the slope with 10 ml. of sterile distilled water and dilute the suspension so obtained until it contains approximately 100,000 organisms per millilitre. Shake the suspension with a few sterile glass beads before using it for the test.

7.6. *Test Procedure.*

7.6.1. *Preparation of Control and Test Solutions.* — For each test organism proceed as follows:—

(a) *Control Solution.* — 99 ml. of the sterile one-per cent skimmed milk in hard water (7.3.2).
(b) *Test Solution.* — Prepare a 100-ml. solution of the test sample at any of the concentrations recommended on the label. Use the one-per cent skimmed milk solution (7.3.2.) as diluent.
(c) Immediately after the dilution has been prepared, place the test- and the control solutions in a waterbath kept at 22°C. (72°F) for 30 minutes before testing.

7.6.2. *Test:*—

(a) Melt the agar contained in six tubes of nutrient agar (15-ml. quantities) by heating, cool to 45°C. (113°F.) and maintain at this temperature.
(b) After the 30 minutes have expired (7.6.1 (c)) add 1 ml. of the Saureus test suspension (7.5.3) to the quaternary ammonium compound test solution (7.6.1 (b)), and 1 ml. of the same test suspension to one 99-ml. quantity of control solution (7.6.1 (a)) while the solutions are held in the waterbath.
(c) About 15 seconds before the exposure period (7.6.2 (d)) has expired, transfer aseptically 1 ml. of the test solution into each of three petri dishes, each containing 1 ml. of sterile inactivator solution (7.4); then add 1 ml. of the control solution to each of three petri dishes each containing 1 ml. of sterile

goed en laat 5 minute staan. Giet in elke petribakkie die agar uit een buisie, meng goed, laat afkoel, keer onderstebo en broei 48 uur by 37°C (98°F).

(d) *Blootstellingstydperk.* — Die blootstellingstydperk moet dié wees wat vir die bepaalde verdunning wat getoets word, op die etiket aangegee is.

(e) Tel na die broeitydperk met behulp van 'n kolonieteller die kolonies op elk van die twee stelle plate. Verseker dat die kolonies wat getel word, van die toetsorganismes wat oorgebly het afkomstig is en nie die gevolg van besoedeling is nie. Bereken die persentasie doding deur die gemiddelde resultaat van die toetsoplossing met dié van die kontroleoplossing te vergelyk.

7.6.3. Herhaal die toetsprosedure hierbo beskryf met die toetssuspensie van *E. coli.*

inactivator solution. Mix thoroughly and allow to stand for 5 minutes. Add one tube of agar to each petri dish, mix thoroughly, allow to cool, invert and incubate at 37°C. (98°F.) for 48 hours.

(d) *Exposure Period.* — The exposure period shall be that stated on the label for the particular dilution which is being tested.

(e) After the incubation period has elapsed, count with the aid of a colony counter the colonies on each of the two sets of plates. Ensure that the colonies counted are derived from survivors of the test organisms used and are not due to contamination. Calculate the percentage kill from the average result for the test solution and that for the control,

7.6.3. Repeat the test procedure described above, using the *E. coli* test suspension.

AANHANGSEL D.

SUIDWES-AFRIKA.

ORDONNANSIE OP VOEDINGS-, GENEES- EN ONTSMETTINGSMIDDELS 1952 (ORDONNANSIE 36 VAN 1952).

AANSOEKVORM TEN OPSIGTE VAN ALGEMENE WAARBORG EN REGISTRASIESERTIFIKAAT.

(Moet in tweevoud ingedien word)

Aan Die Direkteur van Gesondheidsdienste,
WINDHOEK.

Hierby doen ek ingevolge die bovermelde ordonnansie aansoek om die registrasie van 'n „Algemene Waarborg" ten opsigte van die ondervermelde artikel:—

Naam en algemene aard van artikel .....

.....

Naam en adres van produsent of fabrikant .....

.....

Spesifikasies van die artikel(s) word hierby aangeheg met besonderhede oor (a) die plek van produksie of vervaardiging, (b) die aard en bron van die bestanddele, (c) manier of wyse van produksie of vervaardiging, (d) samestelling, (e) verpakking, en (f) etiketering.

In 'n afsonderlike omslag stuur ek aan u 'n monster van die artikel soos dit ter verkoop verpak en geëtiketeer word. Hierby sluit ek 'n tjek groot R10-50 in ter delging van die registrasiegeld wat die regulasie voorskryf.

Handtekening .....

Plek .....

Datum ..... 19.....

REGISTRASIESERTIFIKAAT.

Ek getuig hierby dat monsters van die bovermelde artikel en etiket ondersoek is en dat die vereistes van die ordonnansie en regulasies in verband daarmee nagekom is.

Die verkoop, met „Algemene Waarborg" verstrek deur ..... van .....
van die artikel met dieselfde samestelling en etiket as die ingelewerde monster, word hierby ingevolge artikel 28 (3) van die ordonnansie, en onderhewig aan die bepalings van die ordonnansie en die regulasies, goedgekeur.

'n Afskrif van so 'n waarborg waaraan die volgnommer ..... gegee is, is behoorlik in hierdie kantoor geregistreer.

.....

DIREKTEUR VAN GESONDHEIDSDIENSTE

WINDHOEK.

Datum: ..... 19.....

LET WEL. — Hierdie sertifikaat is van krag tot op die eersvolgende 31 Maart na die datum van uitreiking,

ANNEXURE D.

SOUTH WEST AFRICA.

FOOD, DRUGS AND DISINFECTANTS ORDINANCE, 1952 (ORDINANCE 36 OF 1952).

FORM OF APPLICATION FOR GENERAL WARRANTY AND CERTIFICATE OF REGISTRATION

(To be submitted in duplicate).

To the Director of Health Services,
WINDHOEK.

I hereby apply for registration of a "General Warranty" under the above-mentioned ordinance in respect of the following article:—

Name and general nature of article: .....

.....

.....

Name and address of producer or manufacturer: .....

.....

Specifications of the articles are annexed hereto, giving particulars as to (a) place of production or manufacture; (b) nature and source of ingredients; (c) mode or method of production or manufacture; (d) composition; (e) packing; and (f) labelling.

I also transmit (under separate cover) a sample of the article, packed and labelled as for sale, and enclose cheque for R10-50, being the registration fee prescribed by the regulations.

Signed .....

Place: .....

Date: .....

CERTIFICATE OF REGISTRATION.

I certify that samples of the abovementioned article and label have been examined and found to be in accordance with the requirements of the ordinance and regulations.

The sale of the article, having the same composition and labelling as the sample submitted, under a "General Warranty" given by ..... of .....
under section 28 (3) of the ordinance and subject to the provisions of the ordinance and regulations, is hereby approved.

A copy of such warranty, to which serial number ..... has been assigned, has been duly registered in this office.

.....

DIRECTOR OF HEALTH SERVICES.

WINDHOEK.

Date: ..... 19.....

N.B. This certificate shall be of force and effect up to the 31st March following the date of issue, but may be

maar kan verleng word vir tydperke van een jaar teen R2-00 per hernuwing, soos die regulasies bepaal. Dit kan egter te eniger tyd ingetrek en gerojeer word as die artikel wat verkoop word na bevinding nie meer met die bovermelde spesifikasie ooreenkom nie, of nie voldoen aan die bepalings van die ordonnansie of die regulasies nie.

extended for further periods of one year, at a fee of R2 per renewal, as provided in the regulations. It may, however, be withdrawn and cancelled at any time if it is found that the article as sold is not in accordance with the above specifications or with any provision of the ordinance or regulations.

AANHANGSEL E.

SUIDWES-AFRIKA.

RDONNANSIE OP VOEDINGS-, GENEES- EN ONT-METTINGSMIDDELS 1952 (ORDONNANSIE 36 VAN 1952).

olgnommer wat Inspekteur aan monster toegeken het .....
..... Monster se laboratoriumnommer .....

ANALIS SE SERTIFIKAAT.

an die (1) .....
.....

k, ..., 'n analis wat behoorlik ingevolge die Ordonnansie op Voedings-, Genees- en Ontnettingsmiddels 1952 (Ordonnansie 36 van 1952) aangestel is, getuig hierby dat ek op die ..... ag van ..... 19 ..... van ..... an .....
..... 'n monster ontvang het, wat olgens sy verklaring .....
.....
; dat die monster in 'n onoopgemaakte pakket was met ie Inspekteursnommer ..... daarop en die Inspekurseël (2) .....
aarop gestempel. Die seël was nog heel met die etiket aarop wat hierby gaan, of waarvan ek hierby 'n gertifiseerde afskrif insluit (3); en dat ek die vermelde ionster ontleed het, en dat die uitslag van my ontleding os volg is: .....
.....
y mening omtrent die monster is dat dit .....
.....

(Handtekening) .....
ANALIS.
lek .....
atum ..... 19.....

1) Hierdie verslag moet gerig word aan —

(a) Die Direkteur van Gesondheidsdienste, Windhoek;

(b) waar dit gaan oor 'n monster ingestuur deur 'n plaaslike bestuur wat kragtens artikel 2 (3) van die ordonnansie daartoe gemagtig is, aan die Mediese Gesondheidsbeampte van daardie plaaslike bestuur.

2) As die seël 'n nommer het, skryf die nommer in; so nie, beskryf die seël.

3) Dit gaan oor die etiket waaronder die artikel verkoop is. Skrap hierdie woorde as daar geen etiket (oorspronklike of gesertifiseerde afskrif) ingesluit word nie.

IIERDIE SERTIFIKAAT MOET IN TWEEVOUD INGEIEN WORD.

ANNEXURE E.

SOUTH WEST AFRICA.

FOOD, DRUGS AND DISINFECTANTS ORDINANCE, 1952 (ORDINANCE 36 OF 1952).

Inspector's Serial No. of sample .....
Laboratory No. of sample .....

CERTIFICATE OF ANALYST.

To the (1) .....
.....

I, ..., being a duly appointed analyst under the Food, Drugs and Disinfectants Ordinance, 1952 (Ordinance 36 of 1952), hereby certify that on the ..... day of ..... 19..... I received from ..... of .....
.....
a sample stated by him to be of .....
.....
that the sample was contained in an intact package, bearing the Inspector's number ..... and with the Inspector's seal impressed (2) .....
.....
which seal was intact and with the label or certified copy of the label attached hereto (3), and that I have analized the said sample and I declare that the results of my analysis are as follows: .....
.....
I am of the opinion that the sample is .....
.....
.....

(Signed) .....
ANALYST.
Place: .....
Date: .....

(1) This report should be addressed to the —

(a) Director of Health Services, Windhoek;

(b) in the case of a sample submitted by a local authority authorized under section 2 (3) of the ordinance, to the Medical Officer of Health of that local authority.

(2) If seal is numbered, insert number; if not, describe seal.

(3) This refers to the label under which the article was sold. Strike out these words if no label (original or certified copy) it attached.

THIS CERTIFICATE SHOULD BE FURNISHED IN DUPLICATE.